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October 2007

Cake
CRAFT & DECORATION

Creative Wedding Cakes

Autumn Gold

Cake 07 International
The Sugarcraft & Cake Decoration show

Retro wedding cake

Beginners Series - Part 10, ornaments

Rannunculus, crocosmia, nasturtiums, hypericum, orchids, beech and more!

Wedding cake recipe chart

www.cake-craft.com

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Issue 107

ANGLO AMERICAN MEDIA

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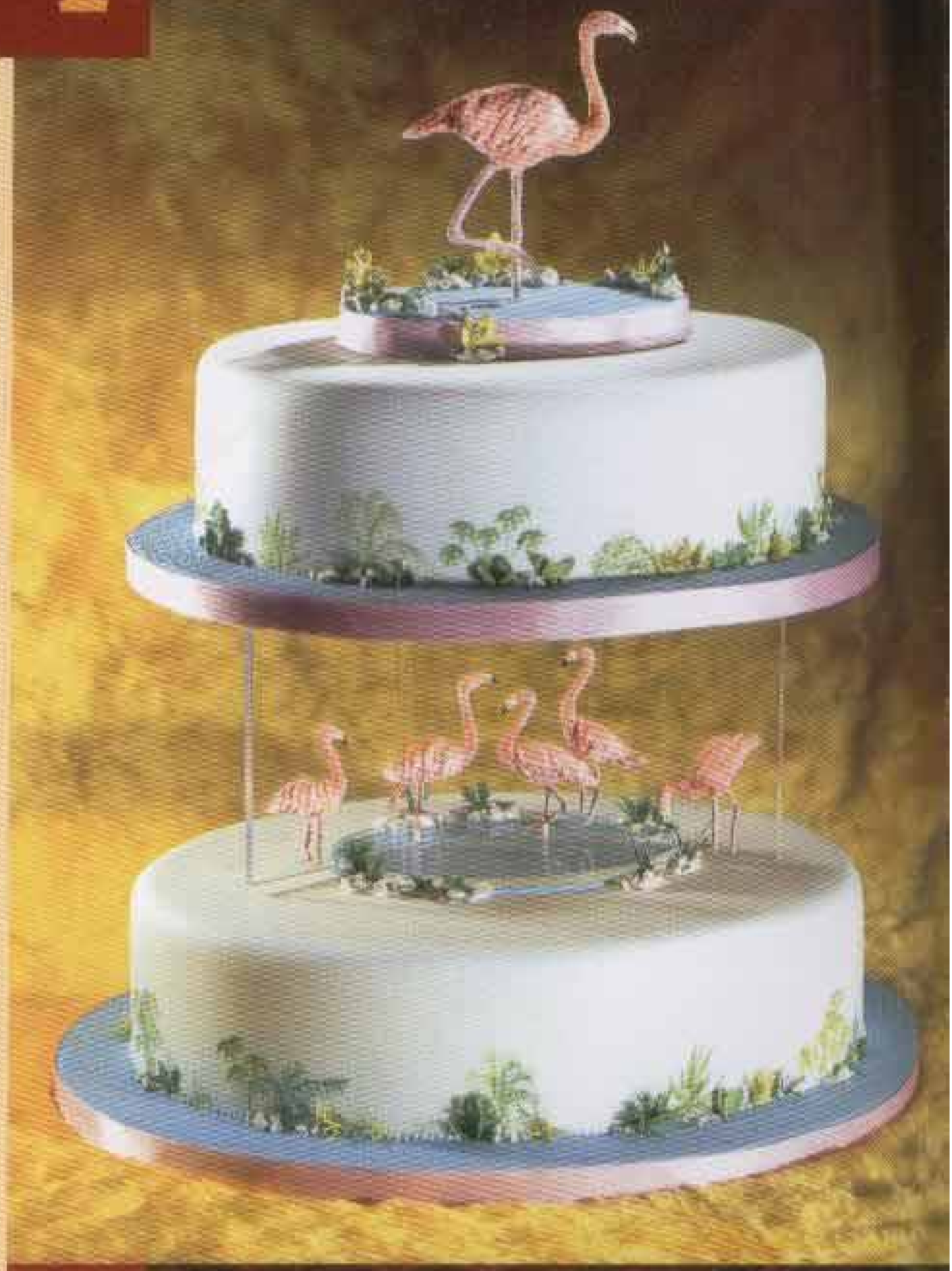

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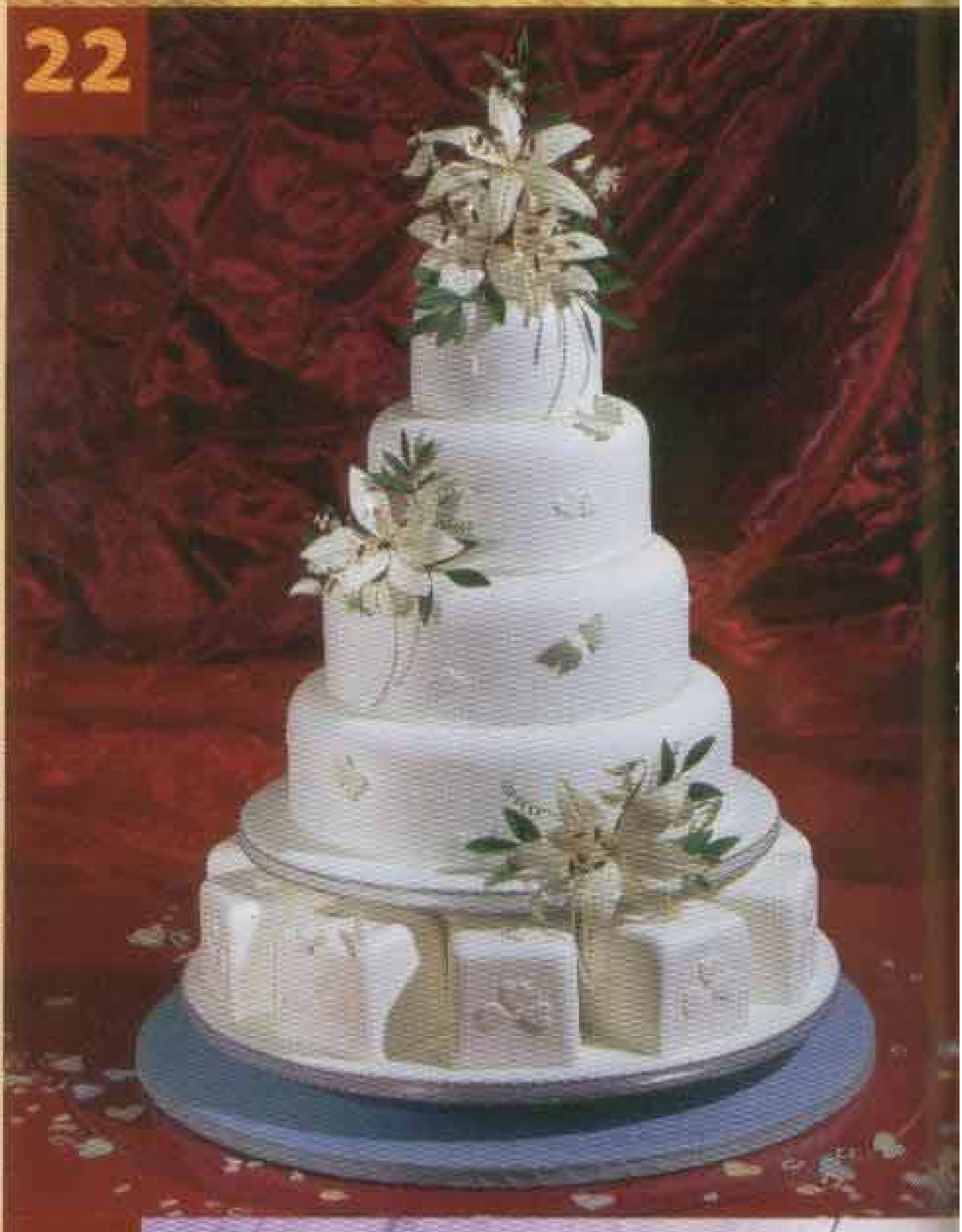

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Subscription Enquiries: 01858 439605
For US and Canada call toll free 1 877 363-1310
or visit www.expressmag.com
Back issues and Binders 01858 439605
Advertisement Copy 01386 430052
Newsagent or Distribution Enquiries
Vicky Fellowes at Comag Specialist 01895 433800
Sugarcraft Shop Sales
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American Cake Shop Distribution
Cake Craft Shoppe Tel: 281-491-3920
www.cakecraftshoppe.com

Annual UK subscription £40.80 including postage
Annual overseas subscription
Europe and Eire £53.50 including airmail postage
USA $98.00 Canada Can$133.00
Rest of the World £69.50 including airmail postage

Cake Craft and Decoration is published by Anglo American Media Ltd., 58 The Terrace, Torquay, TQ1 1DE
Tel: 01803 400000 Fax 01803 407390
Publisher Judy Reed 0208 785 2688

Reproduction by Prisma Imaging, Bristol
Printed in England by Wyndeham Heron

Cake Craft and Decoration distributed by Comag Specialist, Tavistock Road, West Drayton, Middlesex UB7 7QX

Magazine established April 1994
ISSN 1473-0383

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Cake Craft & Decoration, ISSN number 1473-0383, is published monthly, (12 times per year) by Anglo American Media Ltd c/o USACAN Media Dist. Srv. Corp. at 26 Power Dam Way Suite S1-S3, Plattsburgh, NY 12901 for US$98 / CDN$132 per year. Periodicals Postage paid at Plattsburgh, NY and at additional mailing Offices. POSTMASTER: Send address changes to Cake Craft & Decoration c/o Express Mag, P.O. box 2769, Plattsburgh, NY 12901-0239

October

Welcome to October's pages, and in the fourth and final of this year's editions featuring wedding cakes we have a wonderful selection of ideas particularly suitable for Autumn weddings, although with the way the topsy-turvy weather has been this year who can tell what any season will bring!

Along with our other regular features you should certainly find enough to keep you busy this month, but if you need an extra slice of Cake why not look online where you can visit our recently upgraded web site. Here you can register to receive newsletters, enter prize draws and competitions and apply for reader offers. And if you haven't already done so don't forget to look at the fine collection of reader's cakes on the gallery section of the site, as well as more information on the NEC Cake show.

Don't worry however if you aren't connected to the world wide web as I am now working on some exciting new ideas for you all next year, whatever the weather!

Julie

Julie Askew, Editor

ANGLO AMERICAN MEDIA

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Cake
DIFFICULTY
RATING

Pretty Flamingo

by Patricia Russell

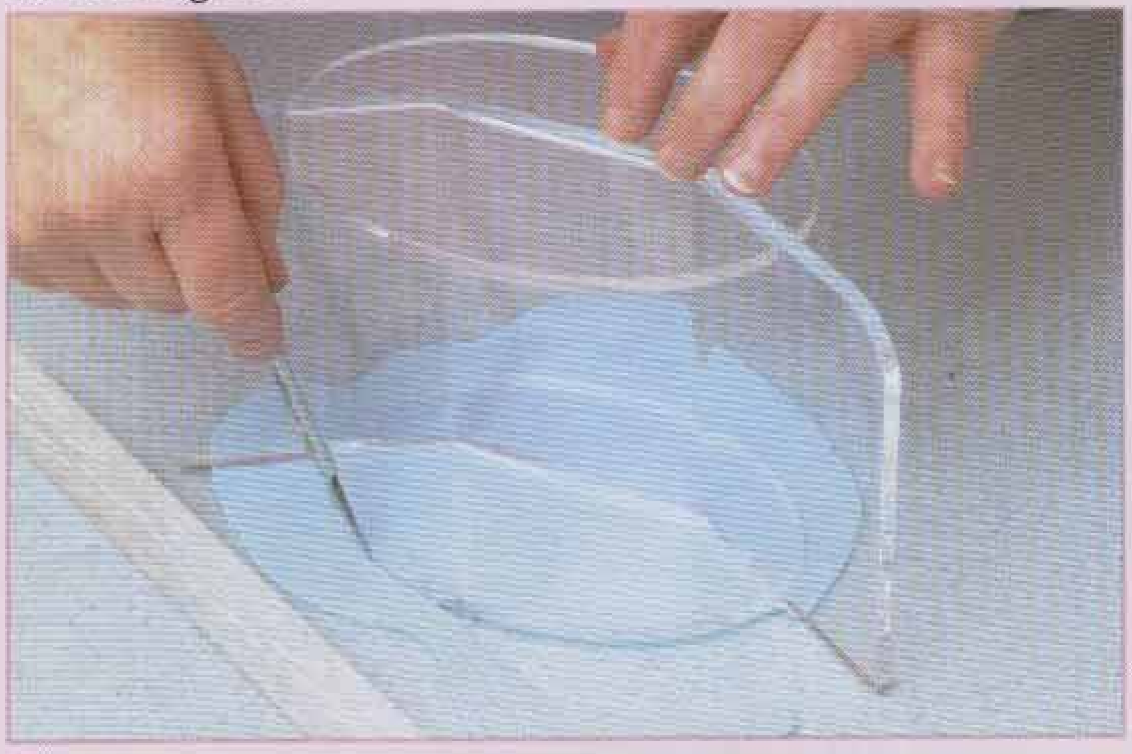
So many couples choose exotic locations for their weddings so here is an equally exotic wedding cake to suit the occasion, featuring the beautiful shapes and colours of the flamingo. Integral to this design is the idea of applying the sugarcraft to the separator to form a separate picture, which may then be kept as a keepsake.

YOU WILL NEED

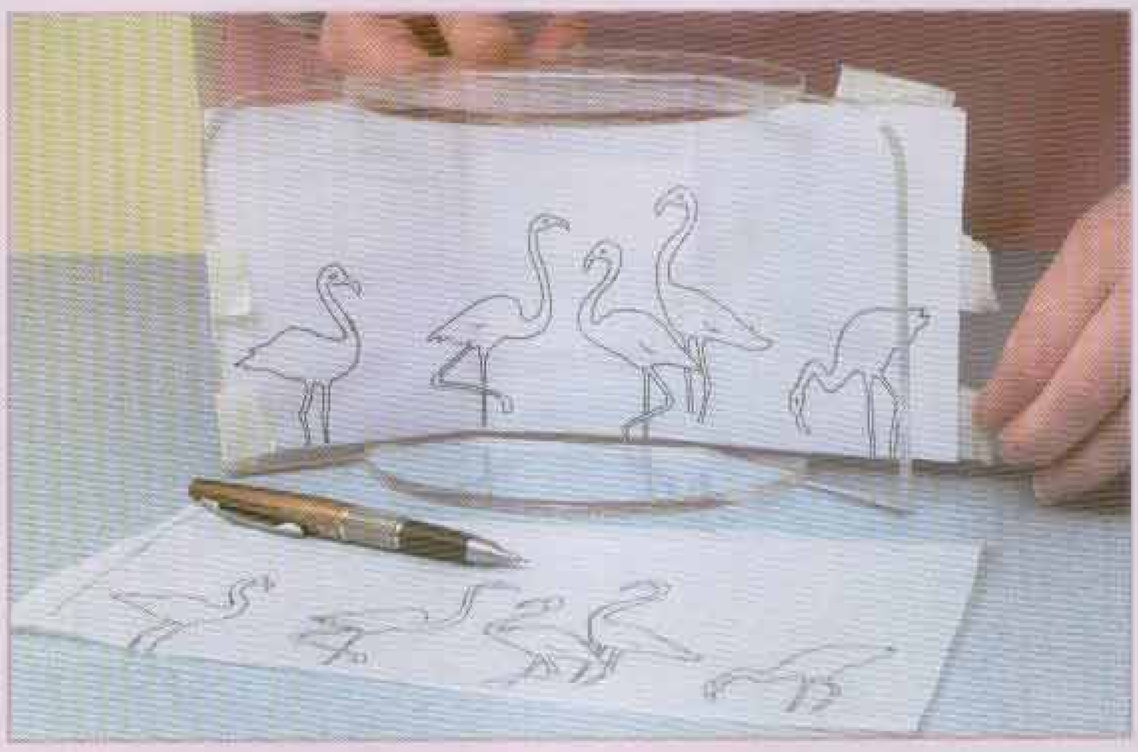
- oval cakes 25 and 30cm (10 and 12in)
- oval drum boards 15, 33 and 38cm (6, 13 and 15in)
- floating picture separator (Display Designs)
- sugarpaste white 2.3 kg (5lb)
- modelling paste
- CMC
- paste colours green, brown, baby blue, pink, cream and liquorice (Sugarflair)
- dust colours pink, peach, white
- edible lustre dust-sapphire moonbeams (SK)
- royal icing white (small amount)
- piping bag with number 1.5 tube
- edible glue
- pencil
- tracing paper
- card A4 thickness 240g
- masking tape
- scissors
- cocktail sticks
- veining tool
- fine tweezers
- craft knife
- cutting mat
- small rolling pin
- fine paintbrush
- wave textured rolling pin
- small leaf/flower cutters
- wire green 18 gauge
- pliers and wire cutters

1 Cover the cakes with white sugarpaste. Colour the excess paste with baby blue and add a teaspoonful of CMC. Roll two strips big enough to go around the cake boards and texture with a rolling pin lengthwise, and attach. Pipe a border of small bulbs. Paint plants and grasses with various shades of green.

2 Make a variety of small plants with suitable cutters. Cut fringes into a strip of paste and then roll up to form grassy clumps. Vary the foliage colour and attach in front of the painted plants. Cut random shaped pieces of grey and beige paste to form rocks.



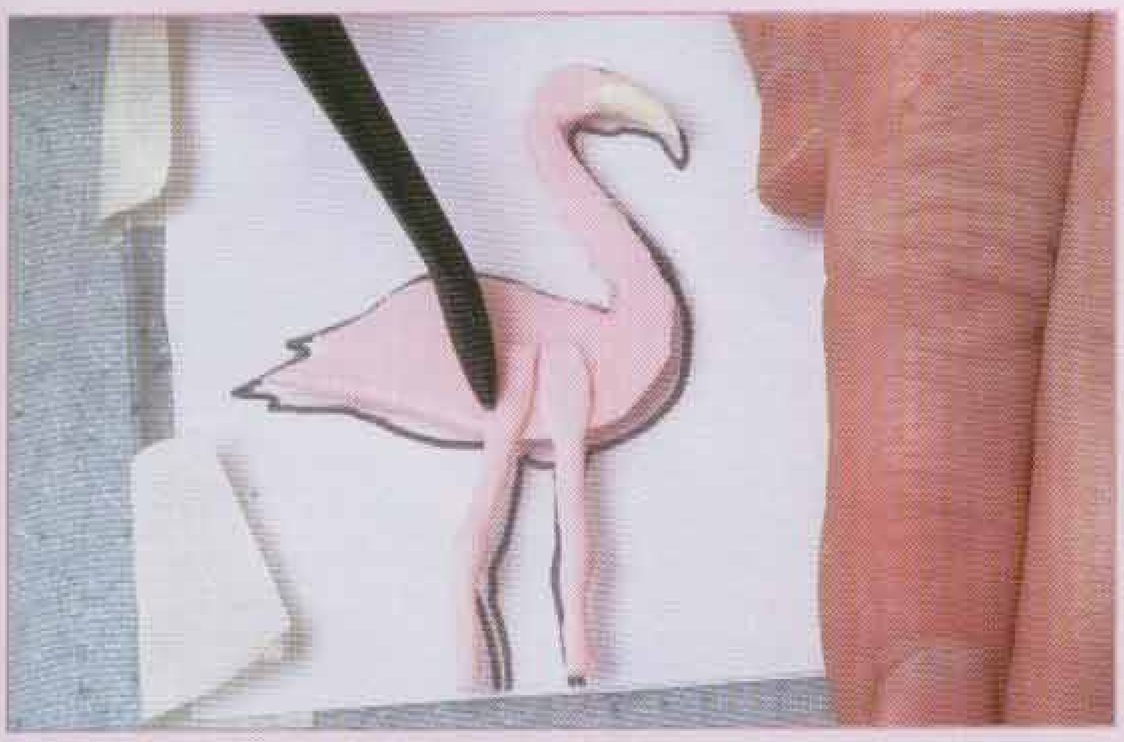
3 Roll and texture more of the blue paste and carefully cut around the base of the separator and place centrally on the bottom tier. Also cover and texture the oval drum board. Brush all the blue paste with sapphire lustre.



4 Trace the flamingo pattern and attach to the back of the floating picture separator with pieces of masking tape.

5 Trace the body shapes of the flamingoes and cut out a stencil in white card.

6 Roll pink modelling paste quite thinly and cut out the flamingo bodies with the prepared stencil. Apply edible glue sparingly to back and then stick in place on the separator (the pattern as a guide). Try and place accurately and clean any glue from the surface immediately. Leave to dry at least overnight.

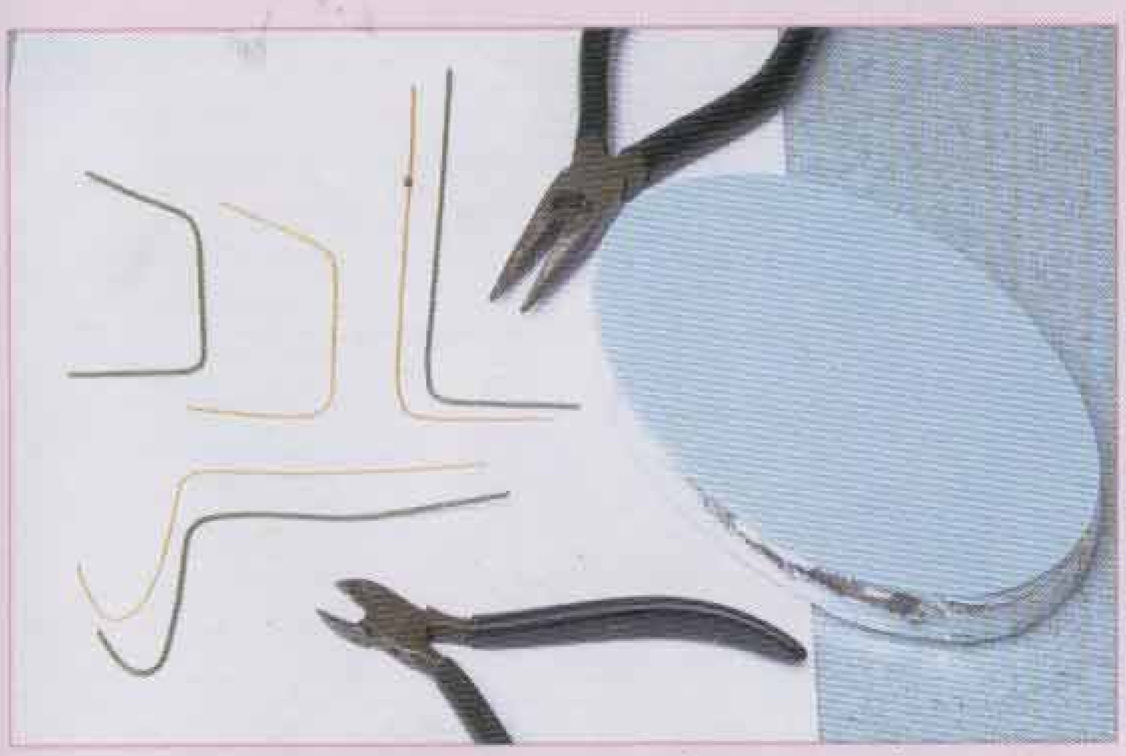


7 Roll thin sausages of paste for legs and use tweezers to form the knee joints. Mark horizontal lines with a craft knife. Flatten the top of the leg onto the body, apply the edible glue sparingly and secure in place. Form small beaks with cream coloured paste.

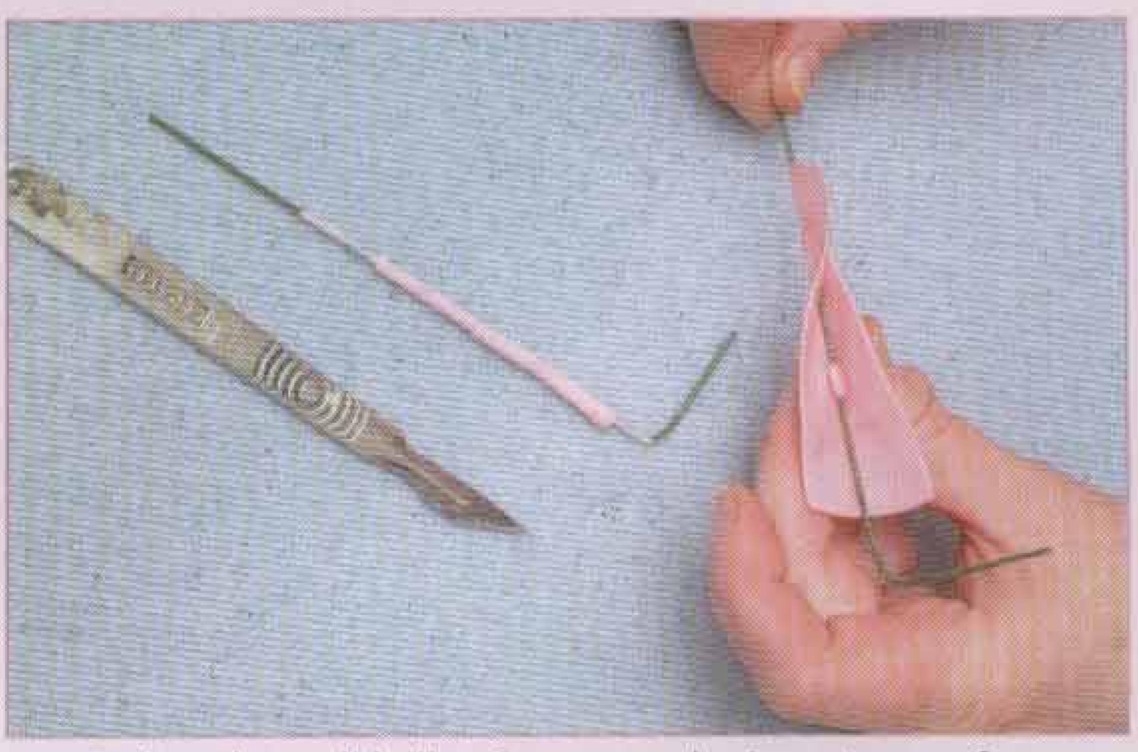
8 Roll a sausage of pink paste and thin neck section; leave a thicker bulb for the head and a larger section for body. Glue into place and trim to shape. Texture with a veining tool as shown and indent for the eye socket. Fill with a small ball of cream paste.

9 Use a small leaf cutter to cut feathers from thinly rolled paler pink paste. Mark central veins with tweezers and make a few diagonal cuts. Start with tail feathers and overlap the feathers as you work forwards then add another layer of feathers at the top of the wings, trim as necessary.

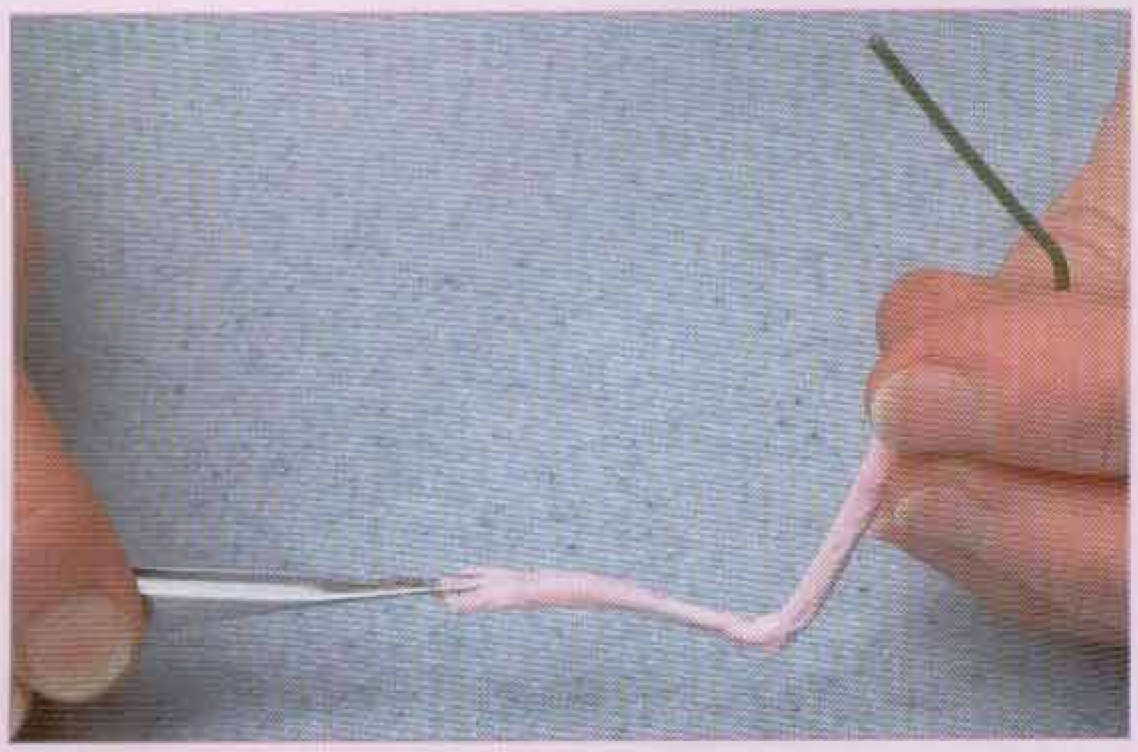
10 Paint the eyes and beaks with black food colour. Dust the flamingoes with a mixture of pink and peach petal dust and a little brown colour on the legs. Mix white and blue petal dust with alcohol and paint fine lines on the reverse of separator at the feet of the flamingos.



11 For the removable flamingo cake top cut three 18g wires and bend to the shapes shown in the pattern. Make a hole in the centre of the covered board prepared at stage three.

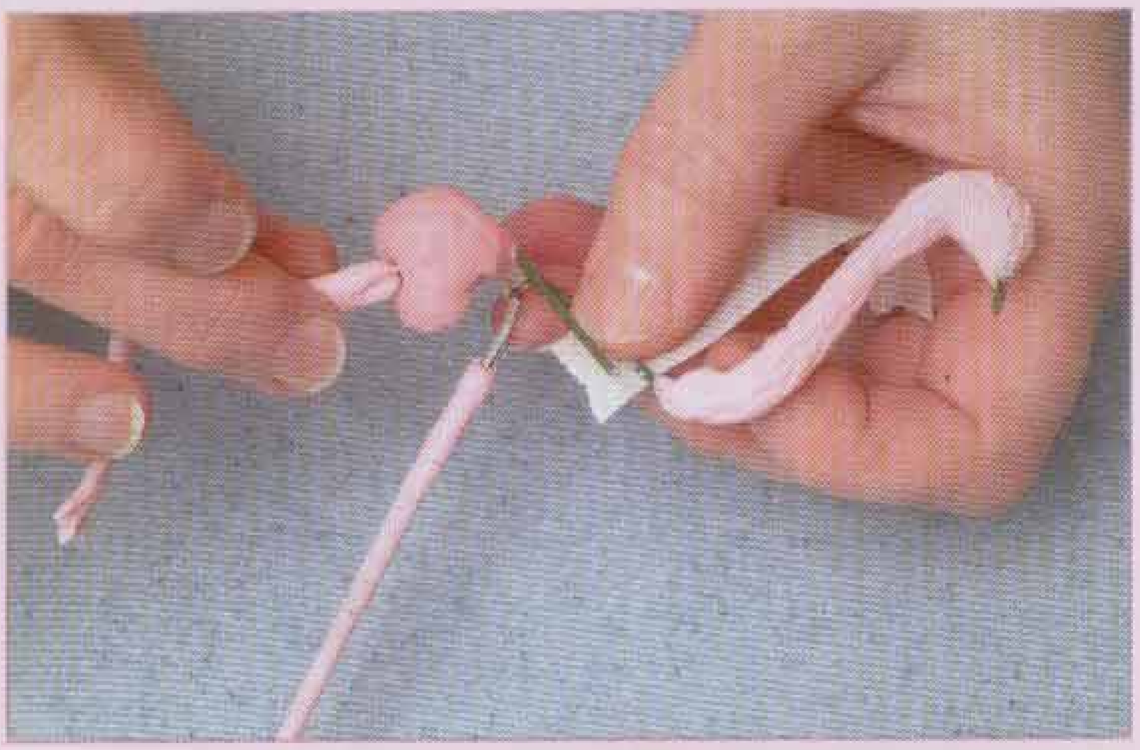


12 Attach small balls of paste to the leg wires to form the knee joints. Roll pink modelling paste quite thinly and wrap around the straight leg wire. Squeeze paste together to form a seam and then trim with scissors. Mark horizontal lines with a craft knife.



13 Form bent leg in the same way but leave extra paste at the end for the foot. Flatten the paste, cut to shape, and use tweezers to mark three toes. Squeeze at tips to form toenails.

14 Insert a sausage of pink paste at the top of the wire and thin down for the neck section. Shape the head and seal paste to the wire at start of the beak. Push the paste forward slightly to create a realistic shape. Mark eye sockets. Mark the texture of the feathers with fine tweezers.



15 Tape the straight leg wires to the head and neck wire. Then place a lump of paste at the top of the bent leg to separate the legs, before you tape this on as shown.

16 Shape a beak from cream paste around the wire at the front of the head. Extend the paste past the wire and bend to shape. Insert two small balls of paste into the eye sockets.

17 Roll a thick pad of pink paste and thread the straight leg through the centre. Then apply edible glue to the paste and draw up and squeeze together to form the body shape. Smooth paste over and texture to hide join with neck. Texture the bottom half of the body.

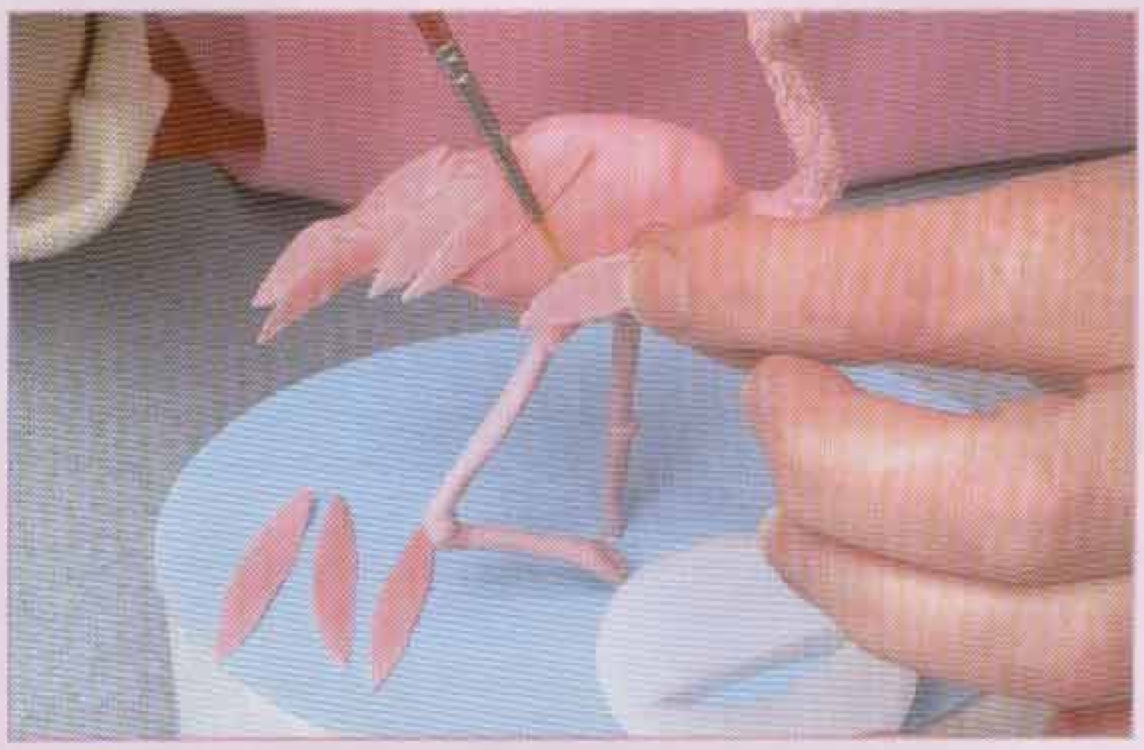
18 Add more paste to build up the body shape. Leave the flamingo body to dry before you proceed. Paint the eyes and beak with black food colour and add a white highlight to the eyes.

CakeTips

If you use wires in a removable cake top make sure that no wired part may be accidentally removed. When attaching your work to a board, take the wire right through then bend at a right angle and tape underneath the board.

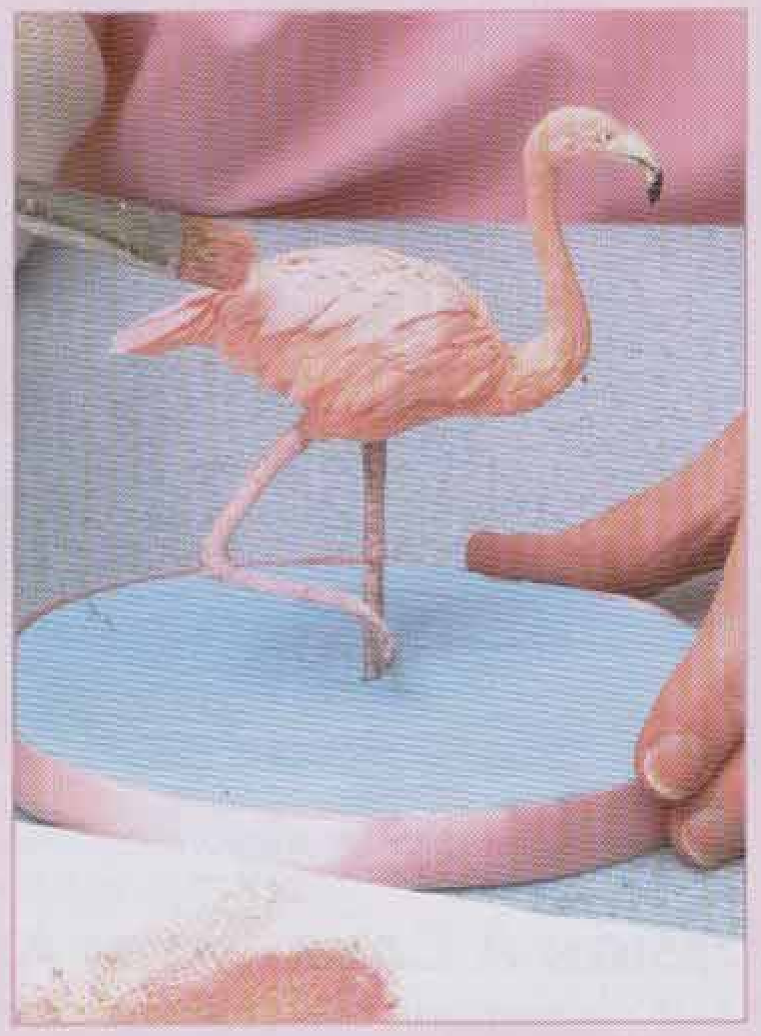
When you attach your paste to the acrylic surface clean the surrounding area as you work with cotton buds and alcohol.

To re-use your floating picture separator, simply soak in warm water to dissolve the sugar work. Do not use abrasives.



19 Make feathers as stage nine but use a larger cutter. Start with three overlapping tail feathers. Bend the feathers to a slight curved shape as you build up the wing shapes on both sides. Disguise join with one feather across the base and press the centre with back of the blade.

20 Colour the flamingo as before. Insert the wire into the oval board prepared earlier. To avoid any possibility of removal, bend the excess wire at right angles under the board and tape in place. Make sure that the flamingo is vertical.

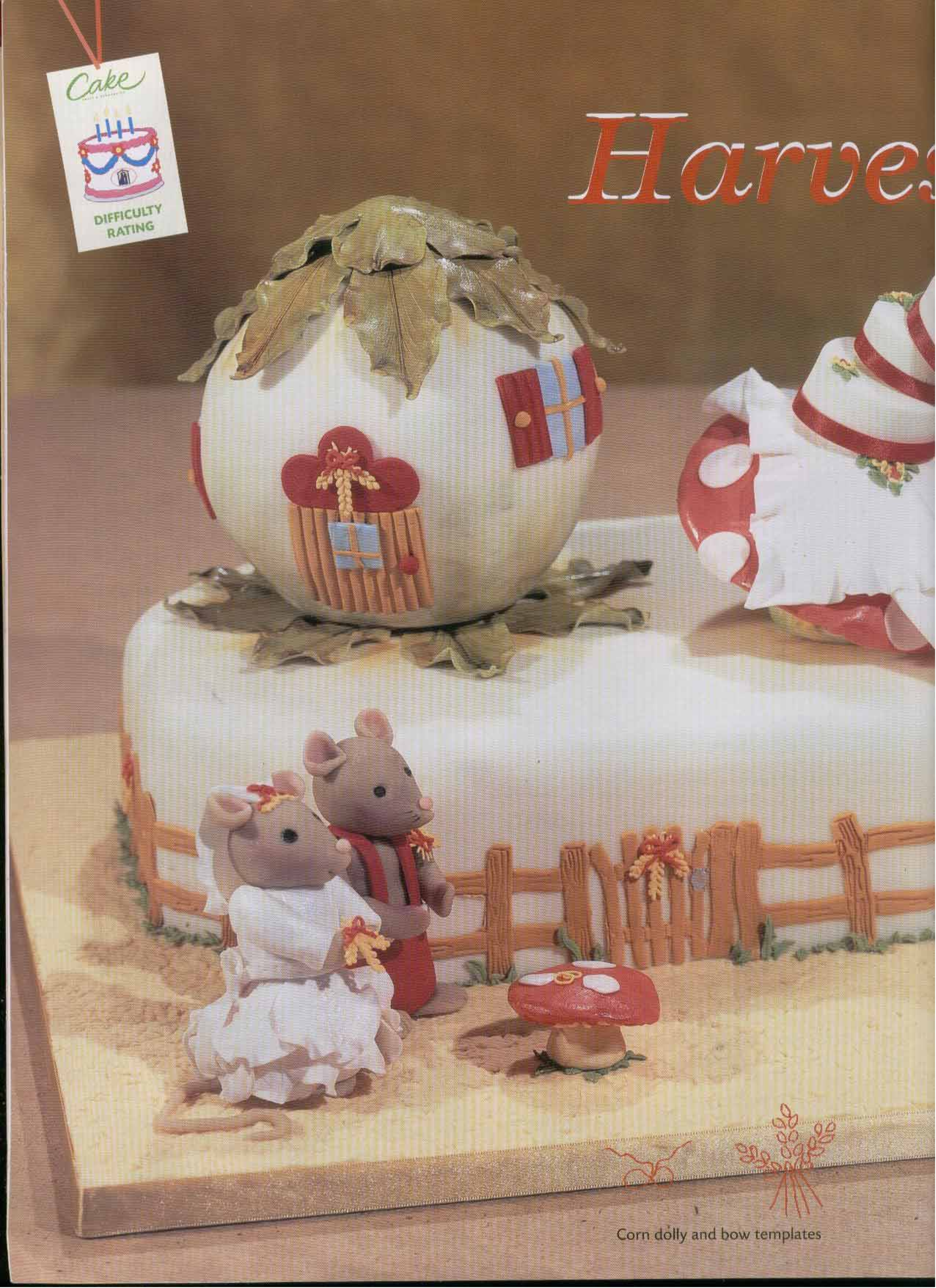


21 Finish the cake top with slightly larger rocks and plants. Trim the boards with pink ribbon.

22 Stand the separator in position on the bottom tier. Add small groups of plants and rocks to complete the scene.

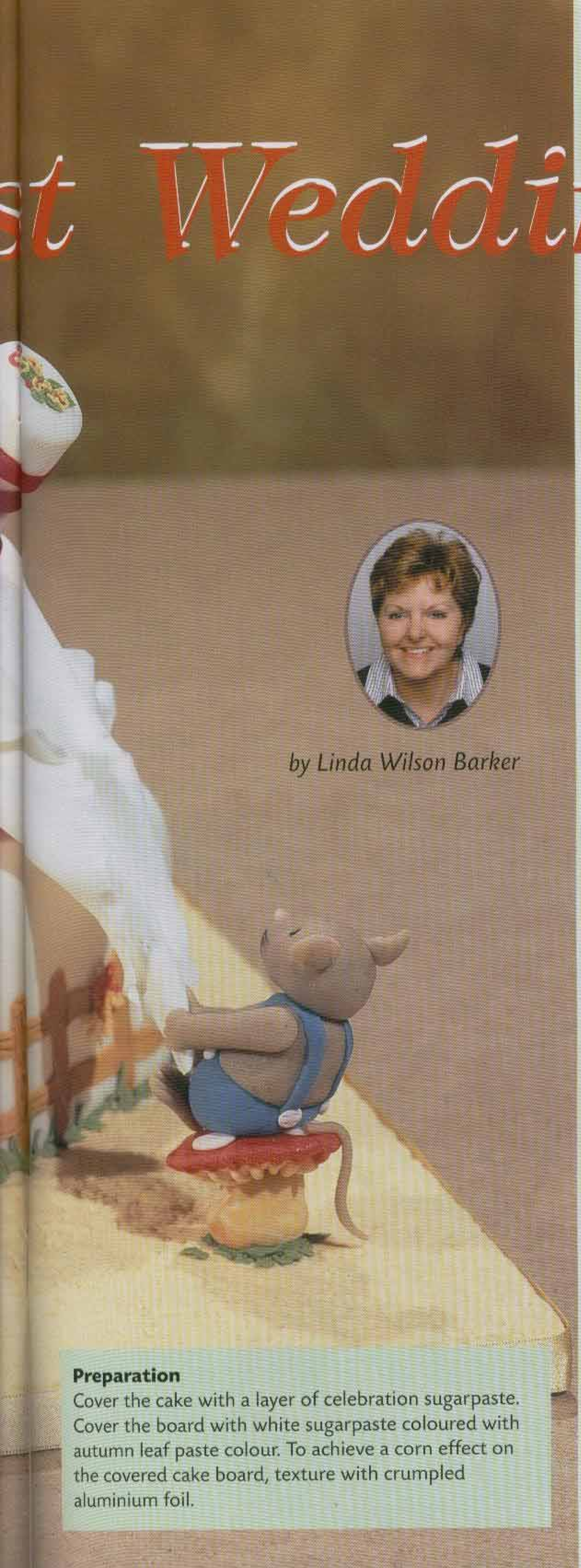
23 Place the top tier in place and position the cake top.

Harves



Corn dolly and bow templates

st Wedding Cake



Echoes of field mice at harvest-time when I was a little girl growing up in the Staffordshire countryside inspired this whimsical take on a two-tier wedding cake.

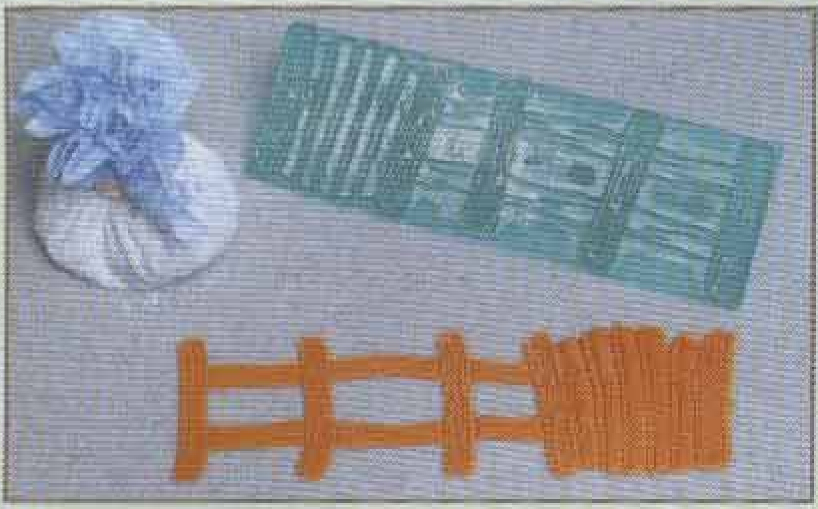
by Linda Wilson Barker

YOU WILL NEED

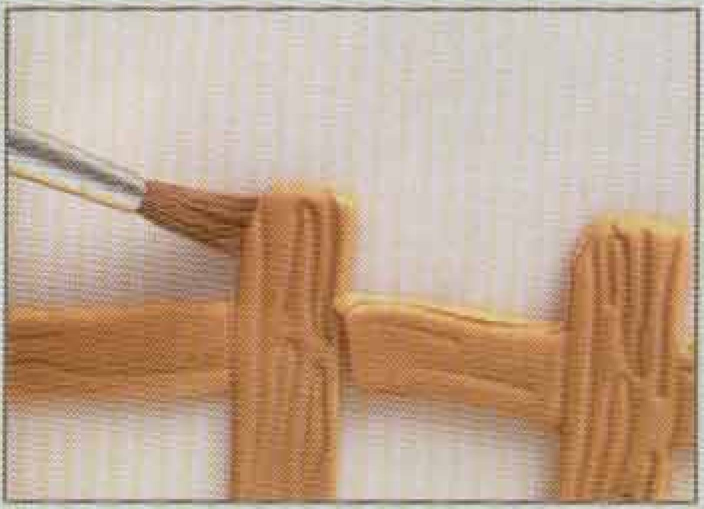
- cake long octagonal 30 x 25cm (12 x 10in) covered with regalice celebration (Renshaw)
- cake drum square 35cm (14in) covered in white regalice coloured with autumn leaf paste
- spherical cake 13cm (5in)
- flower and modelling mix 100g (4oz) (Sugarworks Fine Art)
- frilling paste 150g (6oz) (see tip)
- marzipan 500g (1lb) (Renshaw)
- royal icing
- paste colours autumn leaf, baby blue, Christmas red and liquorice (Sugarflair)
- dusting colours foliage green and dusky pink (Sugarflair)
- edible glue - stikki-stuff (Sugarworks Fine Art)
- confectioner's glaze
- exotic lily cutter (FMM)
- rose leaf veiner
- gate and fence cutter (JEM)
- shell tool (PME)
- large and small 5 petal blossom cutters (Sugarworks Fine Art)
- red ribbon 50cm (19in) x 6mm ($^1/_4$in) wide
- rose petal cutter (Sugarworks Fine Art)
- dresden tool (JEM)
- softening pad A4 pad (Sugarworks Fine Art)
- smocking rolling pin (Cynthia Venn)
- tweezers
- scalpel
- paintbrush
- non-stick rolling pin and board
- small rolling pin
- piping tubes, leaf, 1 and 1.5 (PME)
- circle cutters 2.5, 4 and 5cm (1, 1$^1/_2$ and 2in)
- baking parchment or Bake-O-Glide
- small piece of sponge foam
- dry spaghetti

Preparation

Cover the cake with a layer of celebration sugarpaste. Cover the board with white sugarpaste coloured with autumn leaf paste colour. To achieve a corn effect on the covered cake board, texture with crumpled aluminium foil.

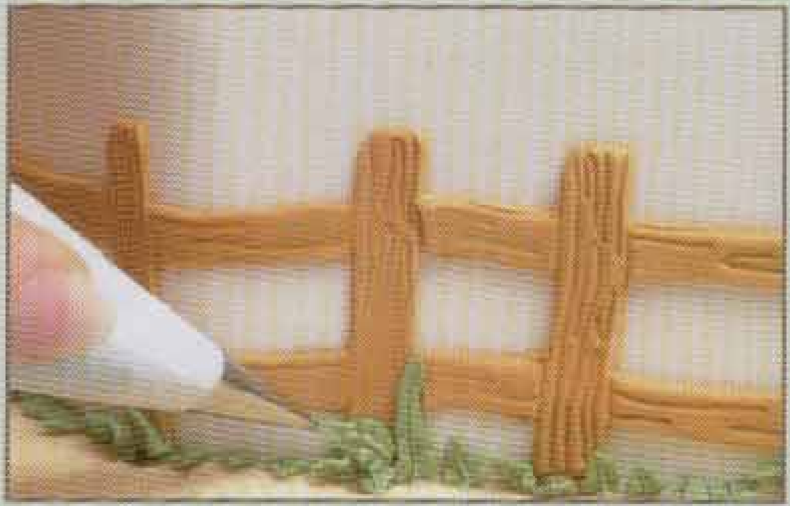


1 Colour the frilling paste with autumn leaf and roll out and cut a full gate and fence.



2 Apply edible glue to the back of the fence and attach to the front of the cake. Repeat steps 1 and 2 but this time without the gate, until you have completed the periphery of the cake.

3 Pipe tufts of grass at the fence base, with a leaf tube and green royal icing.



Cake Tip

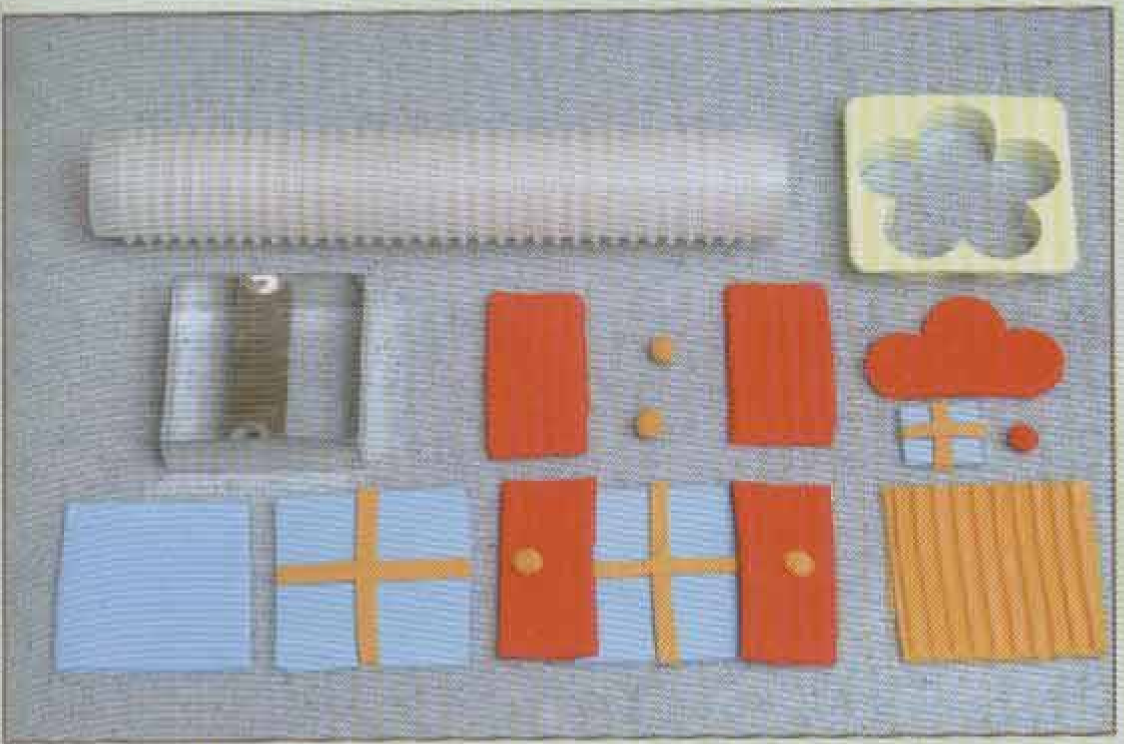
Frilling paste is a 50/50 mix of commercial sugarpaste and flower paste kneaded together well.

4 Attach the template to a board and cover with Bake-O-Glide. Pipe the ears of corn with a number 1 piping tube. Finish with a red bow, piped with a number 1.5 tube. Allow to dry thoroughly before you attach to the fence at intervals with royal icing.

5 Roll out and vein Christmas green flower paste with the petal veiner. Cut 8-10 leaves; soften the edges and vein down the centre with a dresden tool. Dust with green and brown. Cut out a 5cm centre and attach the leaves in a circle on the cake top with edible glue.

6 Cut out another 8-10 leaves and repeat as for step 5 and attach to the top of the spherical cake with royal icing. Cut out a large 5-petal blossom of green paste, dust and attach to the centre of the cake to complete the roof.

7 Apply royal icing to the centre of the leaves on the base cake and carefully lift the spherical cake into position.



8 Cut out the windows, shutters and door from coloured frilling paste. Use a smocking rolling pin to achieve the ribbed effect for the door and shutters. Cut out a lintel for the door with a small 5-petal blossom cutter, cut away two of the lobes. Dust the cake with green to create a moss effect!

TOADSTOOLS

9 Roll a large piece of autumn leaf coloured frilling paste into a teardrop shape and flatten slightly.

10 Roll a large ball of red frilling paste and press between palms to flatten. Repeat with a smaller piece of autumn leaf paste. Press the two pastes together. Pinch the gills on the underside of the cap with tweezers. Dry the cap in an upturned basin. Decorate with circles of white paste.

11 Attach the cap to the top of the flattened teardrop with royal icing. Glaze when dry and add to the cake.

WEDDING CAKE

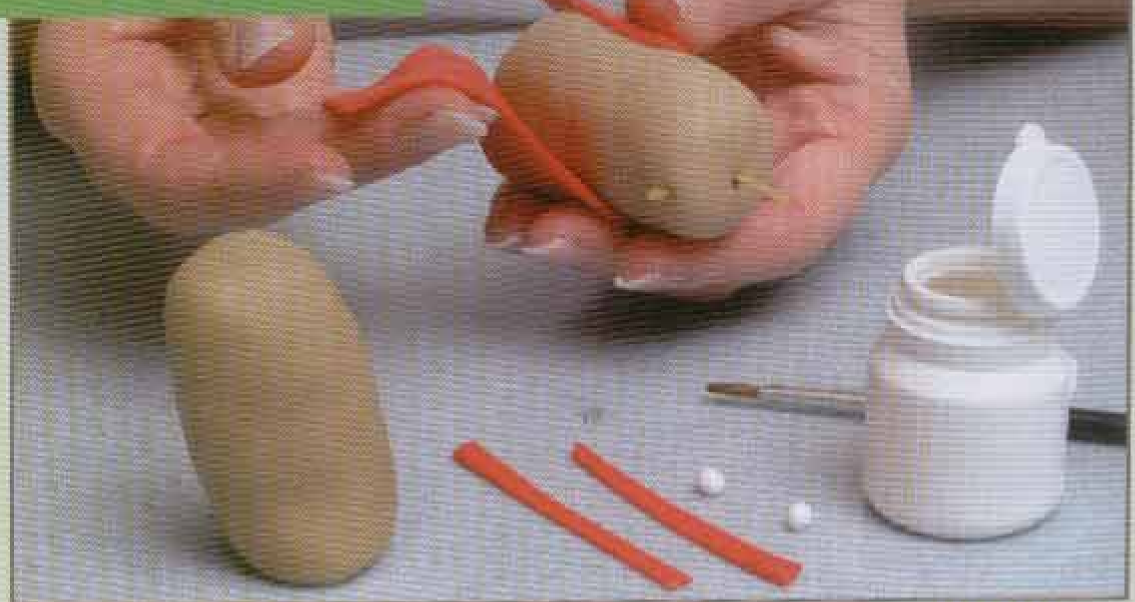
12 Roll out the paste to 12mm (1/2in) thick, cut out 3 sizes of circles and allow to dry. Attach a thin ribbon around each cake. Stack the cakes, with royal icing, slightly offset to give the toppling look!

TABLECLOTH

13 Roll out white frilling paste thinly and cut out a rectangle 13 x 23cm (5 x 9in). Frill the edges with a small pin.

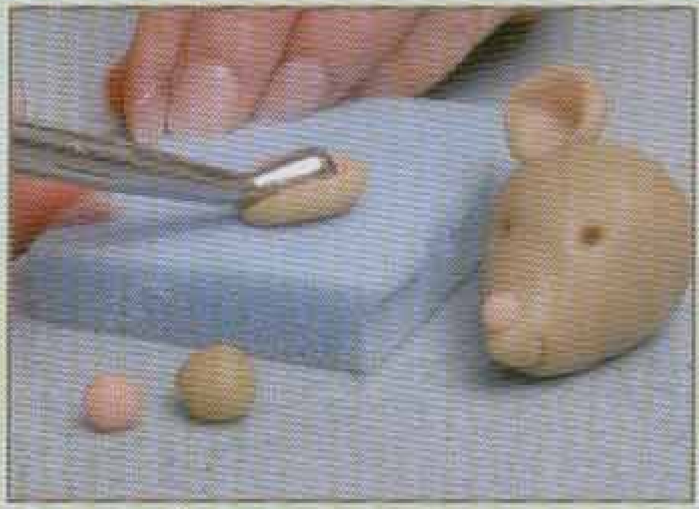
14 Drape the cloth onto the toadstool in such a way as to create the pulling effect from the mouse. Place a small piece of sponge foam under the cloth to support. Add the dried wedding cake to the tablecloth so it appears to be falling towards the small mouse.

MOUSE GROOM



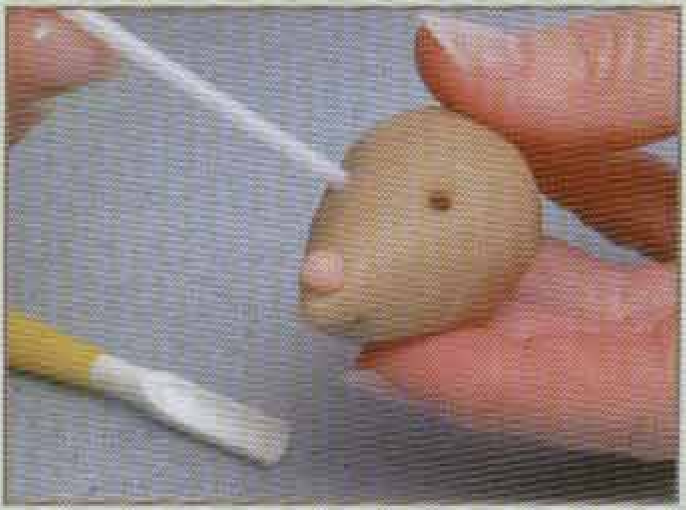
15 Mould 100g (4oz) of pale brown marzipan into a cylinder and insert a length of dry spaghetti into the top. Roll a strip of red frilling paste long enough to encircle the mouse from waist to base and glue to the body. Cut out red braces and attach. Finish with small white balls of paste for buttons.

16 Roll a long thin cylinder of marzipan just over the length of the body and cut in half. Flatten one end of each arm and mark with a shell tool. Attach one arm to each side of mouse body with edible glue.



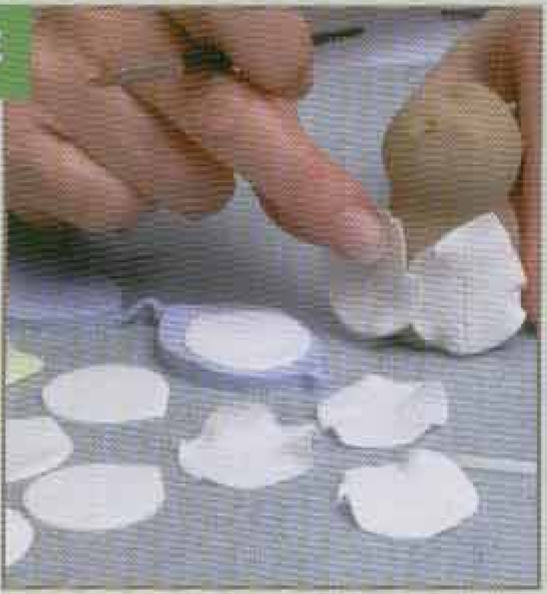
18 Press two small balls of pale brown and pink together and cup on a piece of foam. Make two feet and stand the body on the feet and attach the head and make a tail.

17 Mould marzipan into a sharp teardrop, one-third the size of the body, for the head. Mark the mouth and eye sockets. Pipe eyes with black royal icing.



MOUSE BRIDE

19 Mould 100g (4oz) of marzipan as before and form a waist. Cut out white rose petals from flower paste and vein on a rose leaf veiner. Frill the petals edges, dust lightly with pink and attach with edible glue. Work up the body until you reach the waist.



20 Cut a length of flower paste long enough to encircle the upper body. Place the join at the back and attach with edible glue.

22 Roll a length of white flower paste 2.5cm (1in) long. Hollow out one end for the wrist. Mould a small ball of marzipan into a teardrop, press with a shell tool and attach the narrow end into the hollow with edible glue. Attach two arms onto the body with royal icing.

21 Cut another length of flower paste 4mm ($^{1}/_{4}$in) wide and long enough to encircle the waist and attach. Finish with a bow at the back of the dress.

23 Make and attach a head. Cut out a square from thin flower paste and frill the edges with a small rolling pin. Gather together one edge and glue to the bride's head. Add a tail.

24 The small mouse is merely a smaller version of the groom with the arms attached to the body of the mouse and to the tablecloth.

Cake
DIFFICULTY
RATING

Hot Oranges

by Ruth Wyld

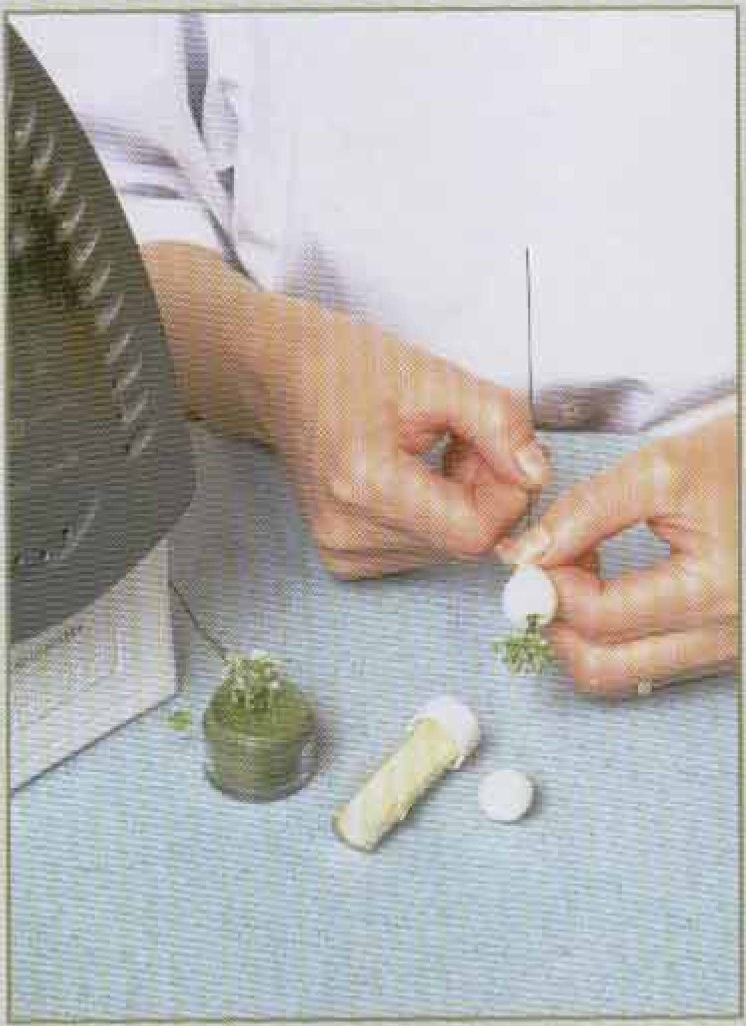
This is just the time of year for hot oranges and rich reds and warming yellows. An uplifting arrangement that can be used for so many celebrations, even for the man in your life as these are strong and vibrant flowers.

YOU WILL NEED

- flower paste
- egg white or sugar glue
- spray varnish or confectioner's glaze
- stamens mimosa, fine white (brown seed stamens or poppy seeds optional)
- glue high-tack
- stemtex pale green, brown, dark green, yellow
- wires 22, 24, 26, 28, 30 gauge
- paste colours spruce green, egg yellow, gooseberry, ruby (Sugarflair)
- dust colours autumn green, kiwi, oak, saffron, forsythia, eau-de-nil, peach (Edable Art)
- dust colours Cornish cream, poppy red, apricot, ruby, rose, primrose (Sugarflair)
- kettle or steam iron
- rose petal cutters R4, 3, 2, 1 (Orchard Products)
- agapanthus cutter 4cm ($1^1/_2$in) (Tinkertech)
- calyx cutter 7.5cm (3in) (Fine Cut)
- calyx cutter 6.2cm ($2^1/_2$in) (Orchard Products)
- virginia creeper cutter (Sunflower Sugar Art)
- double-sided corn cob veiner (Diamond Paste)
- poppy leaf veiner (Great Impressions)
- tweezers
- glass headed pin
- shaped sponge
- dogbone tool
- dresden tool
- cel stick

RANNUNCULUS

1 Fold over 12 double-ended mimosa stamens. Dip the end of a 22g wire into high-tack and then roll the stamens onto the wire and secure with stemtex. If you attach the tape to the wire first and then move up over the stamens it will prevent them from parting.



2 Steam the stamens and dip into autumn green dust. Steam again or spray with food varnish to fix and then sprinkle with Cornish cream before you leave to dry. Make a large cone of flower paste. Glue the wire behind the stamens, insert into the cone and secure firmly behind the stamens.

3 Roll and cut out five to six petals with the R4 cutter from egg yellow flower paste. Cup each petal strongly on the palm of your hand or shaped sponge. Glue each petal around the stamens and gently curl over the top. Dust the top edges with poppy red and repeat.

4 Roll out a very thin sheet of egg yellow paste and dust randomly with poppy red on both sides. Cut out and vein 12 petals with the R3 cutter and poppy leaf veiner. Glue to the back of the flower, keep the tops of the petals level. Leave to dry overnight.

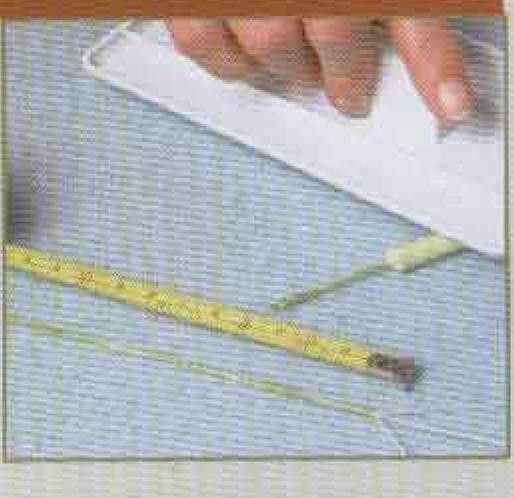
5 Repeat step 4 with cutter R2 and finish with R1. To make the bud, add a large ball of paste to a hooked 22g wire. Make three R3 petals and four R2 petals. Glue the smaller petals around the top of the ball and the four larger petals in pairs around the middle.

CakeTip

Keep the off cuts of dusted paste rolled together to make the crocosmia buds and flowers.

6 Cut out a 7.5cm (3in) calyx from spruce green paste for the flowers and a 6.2cm (2$^1/_2$in) calyx for the bud. Thin the edges with a dog-bone tool, paint with sugar glue and place on the back of the flowers and bud. Dust the calyx with kiwi.

WILD ARUM BERRIES

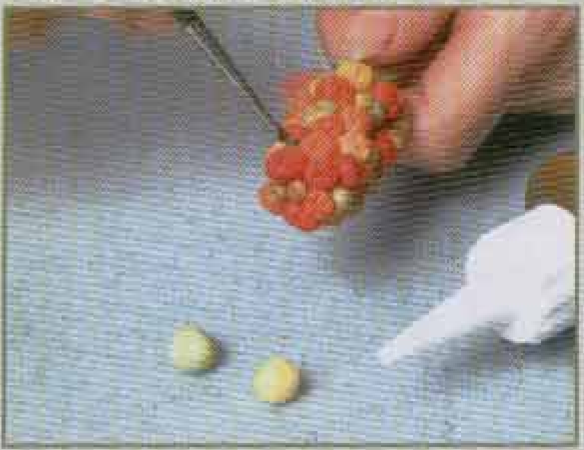


7 With green stemtex tape together three half-length 24g wires to cover 11.5cm (4$^1/_2$in). Cover the bottom 7.5cm (3in) in gooseberry green paste, glue the wire stem, add a ball of paste and then roll into a sausage 6mm thick with a smoother. Remove the excess if necessary.

8 Roll a sausage of cream paste the same thickness as before. Glue the top of the wire and insert into the sausage. Pinch where the two colours join with tweezers to make a frill. Roughen the cream paste with a pin to help the berries stick later and leave to dry.

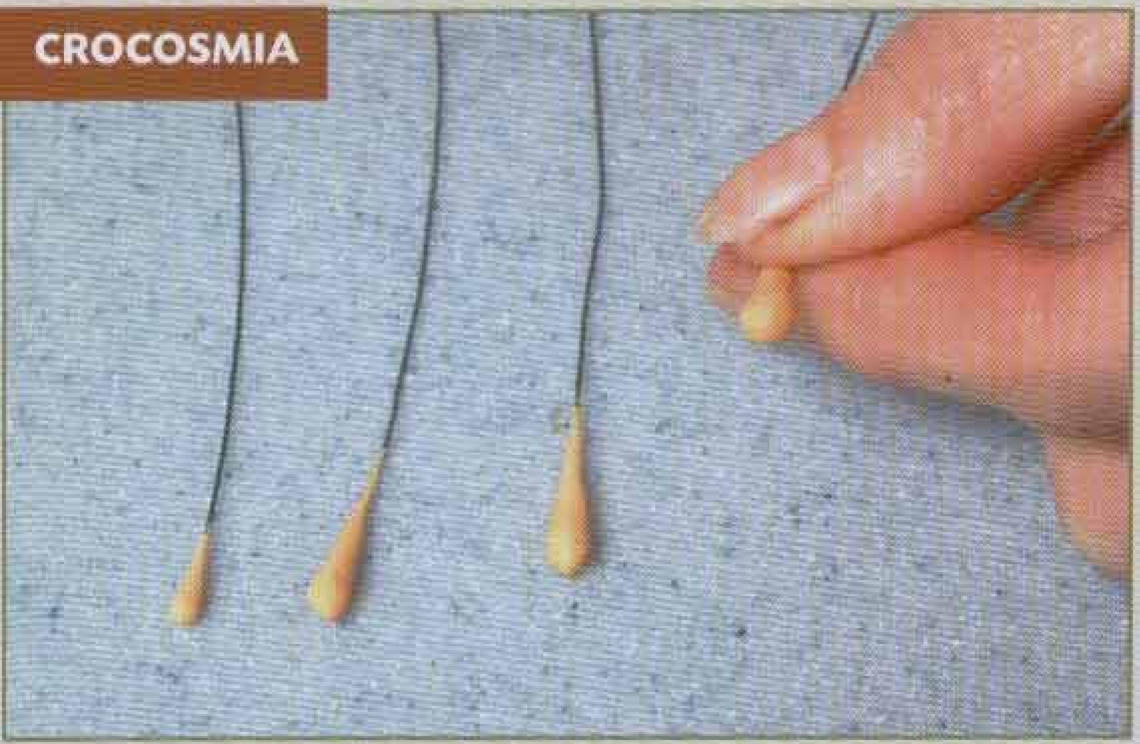
9 Use four different coloured pastes, gooseberry, egg yellow, ruby and orange (egg yellow and ruby mixed). Roll out into small balls and indent five grooves into the top and sides with the pin. Tiny black seed stamens or poppy seeds can be added to the centre for a realistic effect.

10 Add random colours to the dried stem with sugar glue or high-tack a few at a time. The real stem will ripen from the top but the odd green berry will appear as will red and orange at the base. Leave the stem to set.

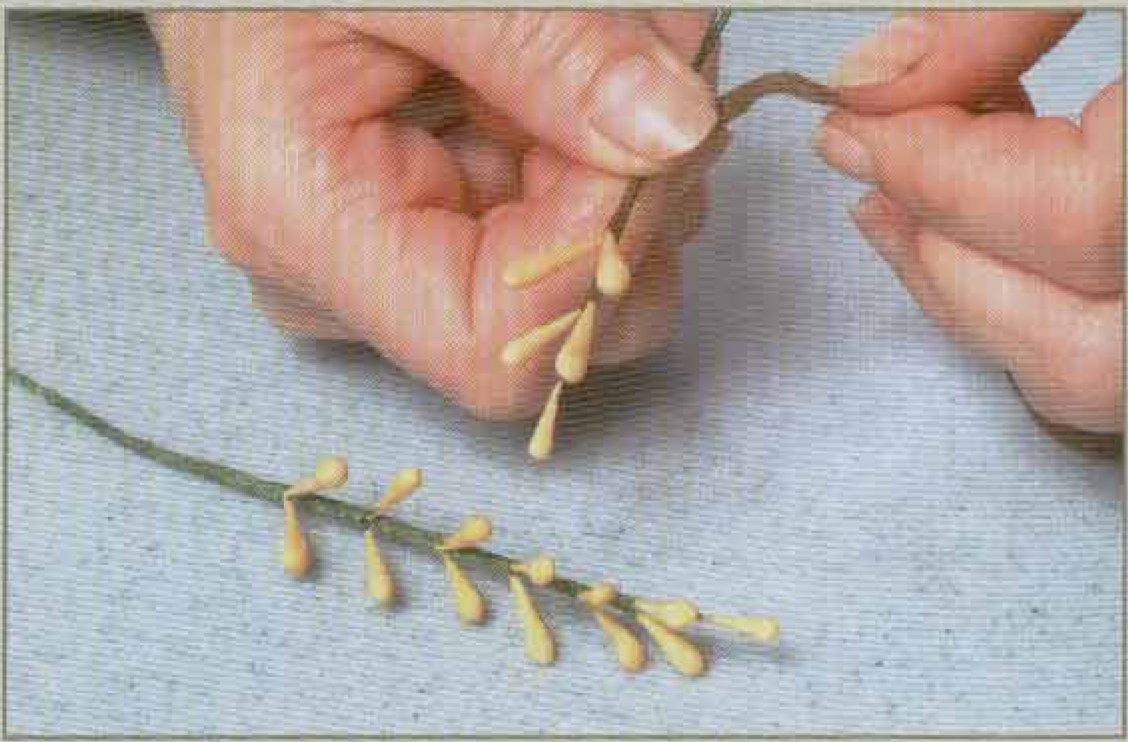


11 Dust the stems in long strokes from the base to the top with autumn green then lightly over with oak. Highlight the green berries with autumn green, the red berries with poppy and the yellow/orange berries with saffron. Steam to fix all the colours then highly glaze the berries.

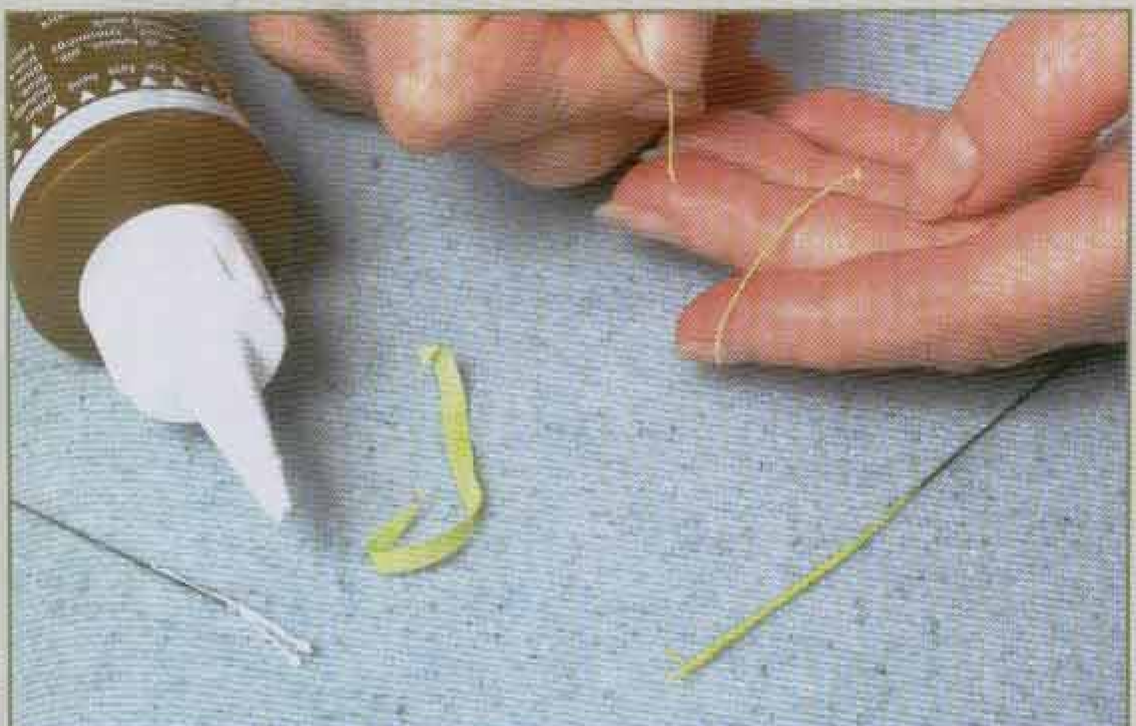
CROCOSMIA



12 Cut short lengths of 30g wire. Mix a pale orange with egg yellow, roll out a small ball and insert the wire. Roll the ball between your finger and thumb and thin down the stem to make a teardrop shape. Make fifteen for each stem and gradually increase in size.

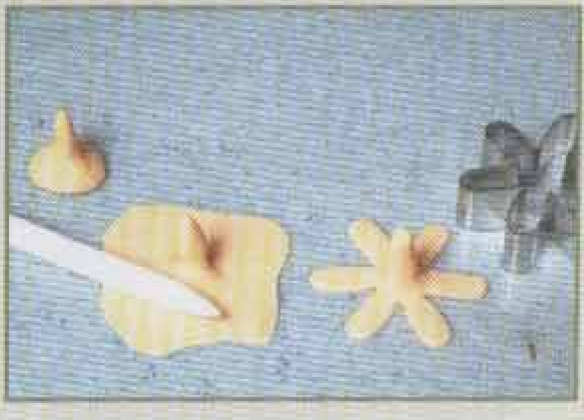


13 Tape the buds together, start with a single bud at the top and progress in pairs down the stem gradually getting larger. Use brown stemtex for the red flower stems and green stemtex for the yellow flower stems.



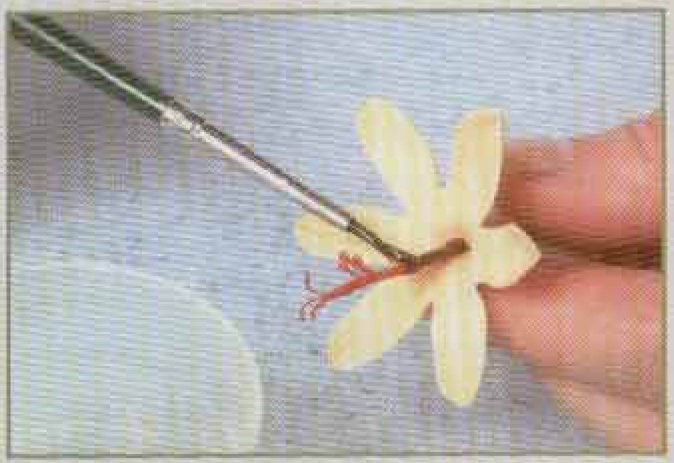
14 Glue three fine stamens to a 26g wire and curl slightly. Cut a $^1/_4$ width piece of yellow stemtex into half and twist into a long thin thread. Break into three short pieces and tape to the end of a 30g wire to make the anther.

15 Place the stamens just below the anther and tape together, brown tape for the red flowers and green tape for the yellow. Dust the stamens and the top of the tape with poppy red for the red flowers and apricot for the yellow flowers.



16 Roll a ball of pale coloured paste into a cone and pinch the fat base to form a golf tee. Roll out the base to leave a thin stem. Place the agapanthus cutter over the top of the stem and cut out.

17 With a celstick roll the base of each petal to thin and create a tube throat. Rub the dog-bone tool side to side to widen the petals. Curl several of the petals back and a few forward. Make a single vein down the centre of each petal from the throat to the tip and pinch the end.



18 Add a little glue at the base of the stamens and insert through the flower. Pinch and roll the back of each flower to make a long tubular stem thinning down to nothing. Arrange in various stages of the opening flower and leave to dry.

19 Dust all over the red flowers and buds with poppy red and rose, darken with ruby if necessary. Apply kiwi to the base. Dust the front of the yellow flowers and buds with forsythia, the back and the tips at the front with peach. Highlight the front with primrose and the back with saffron; add eau-de-nil to the base.

FISH TAIL OAK

20 Roll out spruce green paste and cut out with the small virginia creeper leaf. Coat a 28g wire with paste and stick to the back of the leaf. Press between the double-sided corn leaf veiner. Place on the foam mat, thin the edges with a dog-bone and create movement.

21 Tape 8 leaves alternately to form the stem. Place each one straight up the stem and then turn in a curve to each side. When dry, dust all over with autumn green and faintly over the central veins with oak. Spray varnish or glaze to a high sheen.

22 Arrange in a suitable container or wire together as required. These flowers can be placed in a container to accompany a cake or arranged in a flower pick or sugar oasis directly onto a cake or board.

Cake
DIFFICULTY RATING

Lily Wedding Cake

with mini gift cakes

by Pam Wakefield

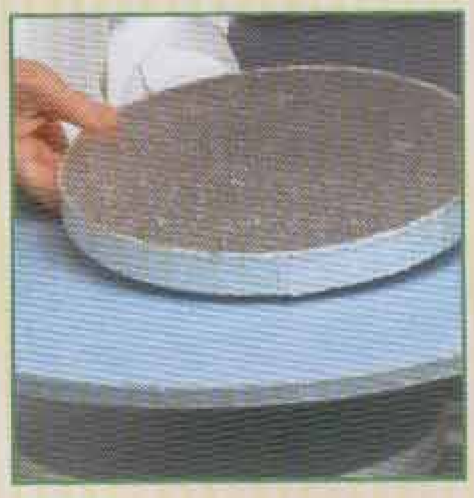
I have been a cake decorator and teacher for nearly 40 years and when my daughter announced she was getting married I was wondering what design she would like for her wedding cake. I had visions of having to make hundreds of flowers and very intricate work but in fact the words 'Simple, Plain and Uncluttered' were muttered. Stacked cakes can look rather small in a large reception room so we did work at creating height with boards and additional cakes plus incorporating the colours used on the invitations.

YOU WILL NEED

- fruit cakes round 10, 15, 20 and 25cm (4, 6, 8 and 10in)
- cake drums x 4, 20cm (8in)
- cake drums 33, 35 and 40cm (13, 14 and 16in)
- cake cards 10, 15 and 20cm (4, 6 and 8in)
- small square cakes
- marzipan
- apricot jam
- brandy
- sugarpaste
- petal paste
- butterfly cutter
- heart cutter
- rice paper
- paper punches
- wires 24, 26, 28 and 33 gauge
- 2 posy picks
- lily formers/veiners
- pistil mould (optional)
- lily cutters
- blossom cutters
- dusting powder pearl lustre
- dusting brush
- royal icing
- piping tubes numbers 1 and 1.5
- ribbon
- hand made paper
- paste colours
- airbrush
- liquid colours
- string of pearls

CAKE STAND

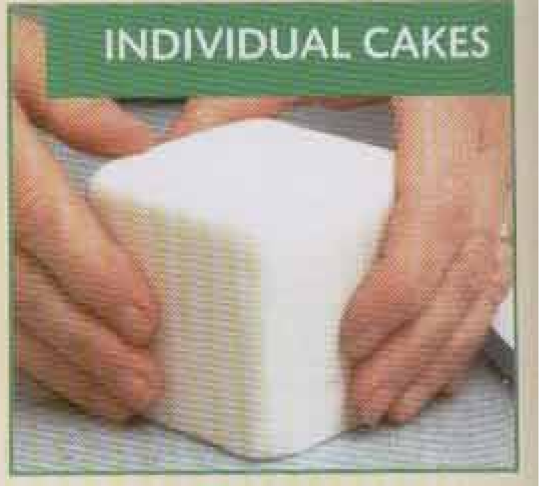
1 Cover a 40cm (16in) cake drum in hand made paper. The chosen colour we used to make the wedding invitation envelopes.

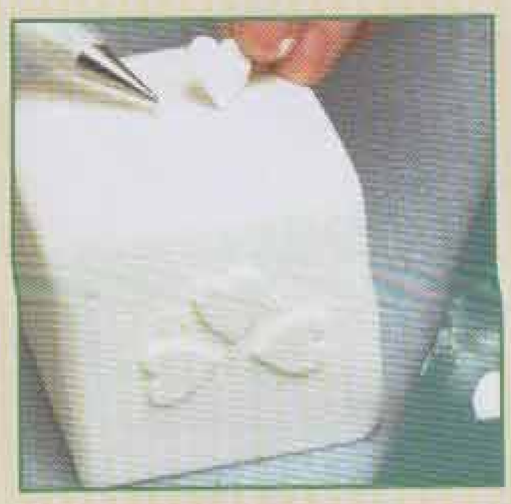


2 You can make your own stand to complement your design and colour scheme. Begin either on the table surface or use a perspex circle as the base. Place two cake drums in the centre of the perspex and then add the drum covered in hand made paper. Place another two cake drums on top.

3 Cover a 35cm (14in) cake drum with sugarpaste ready to display small cube, individual cakes. Cover each individual cake with marzipan and sugarpaste and leave to dry for at least 48 hours before you decorate so that they can be easily handled without damage.

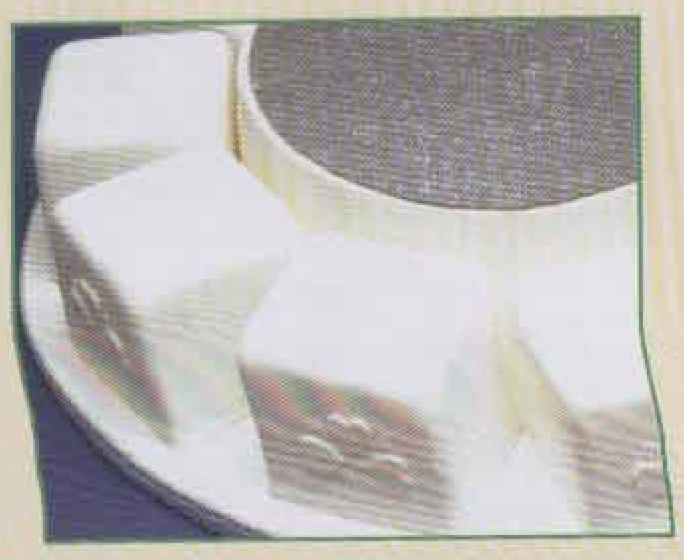
INDIVIDUAL CAKES



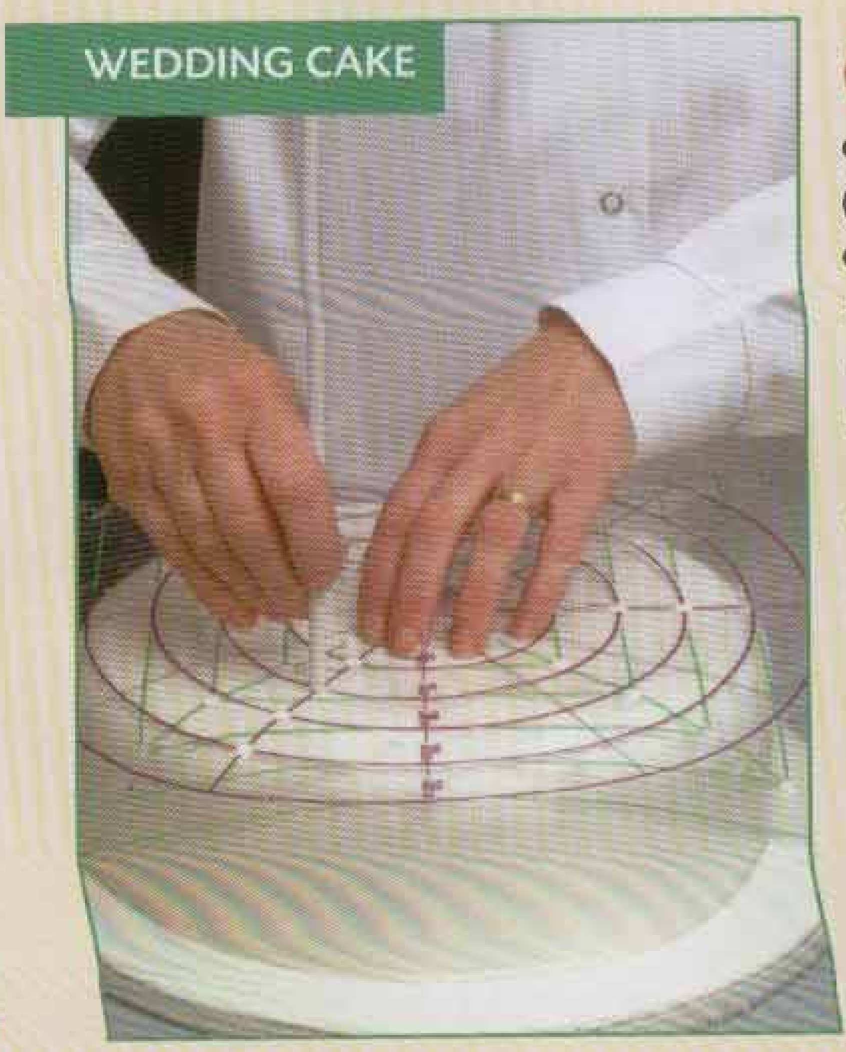


4 Cut out the hearts from flower paste, make enough for all the little cakes and a few extra for stacked cakes and leave to dry. When dry, attach onto the cakes with royal icing and pipe embroidery. These little cakes make lovely gifts to special members of the family and friends.

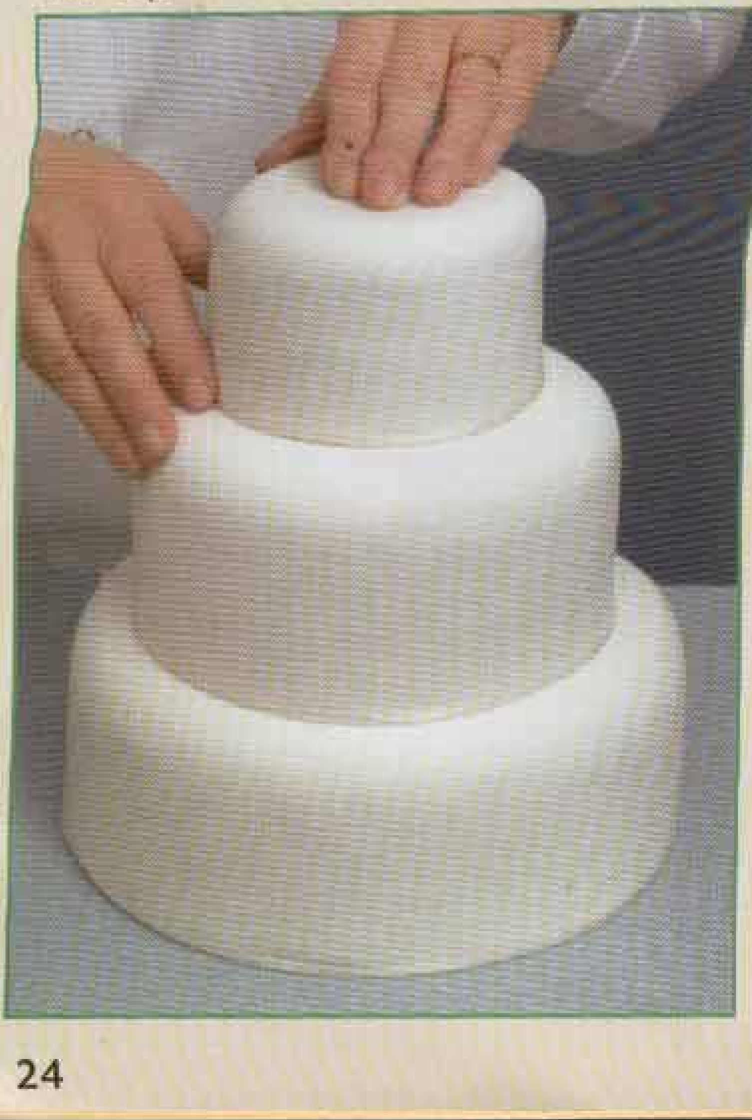
5 Cover the sides of a 20cm (8in) polystyrene dummy with royal icing or sugarpaste ready for assembly in the centre of the 10 small cakes. If extra height is required a cake card or drum may be placed on the top.



WEDDING CAKE



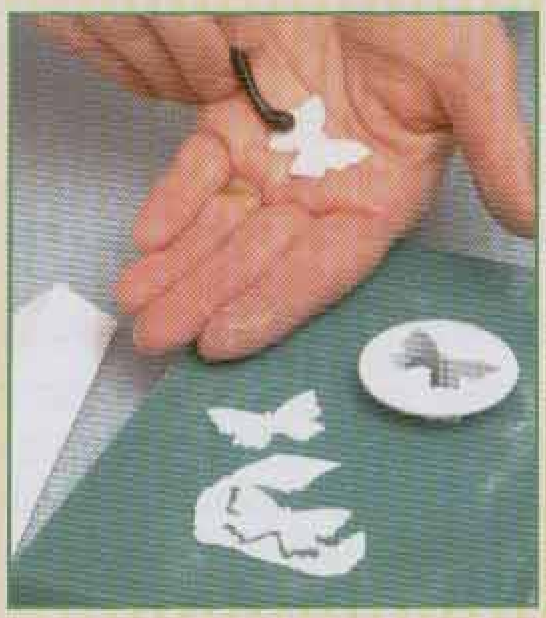
6 Place the 25cm (10in) cake onto a 33cm (13in) drum and cover both with sugarpaste all in one go. Leave the cake to dry for at least 48 hours and then insert 3 or 4 dowels, mark surface height and cut all to the same length.



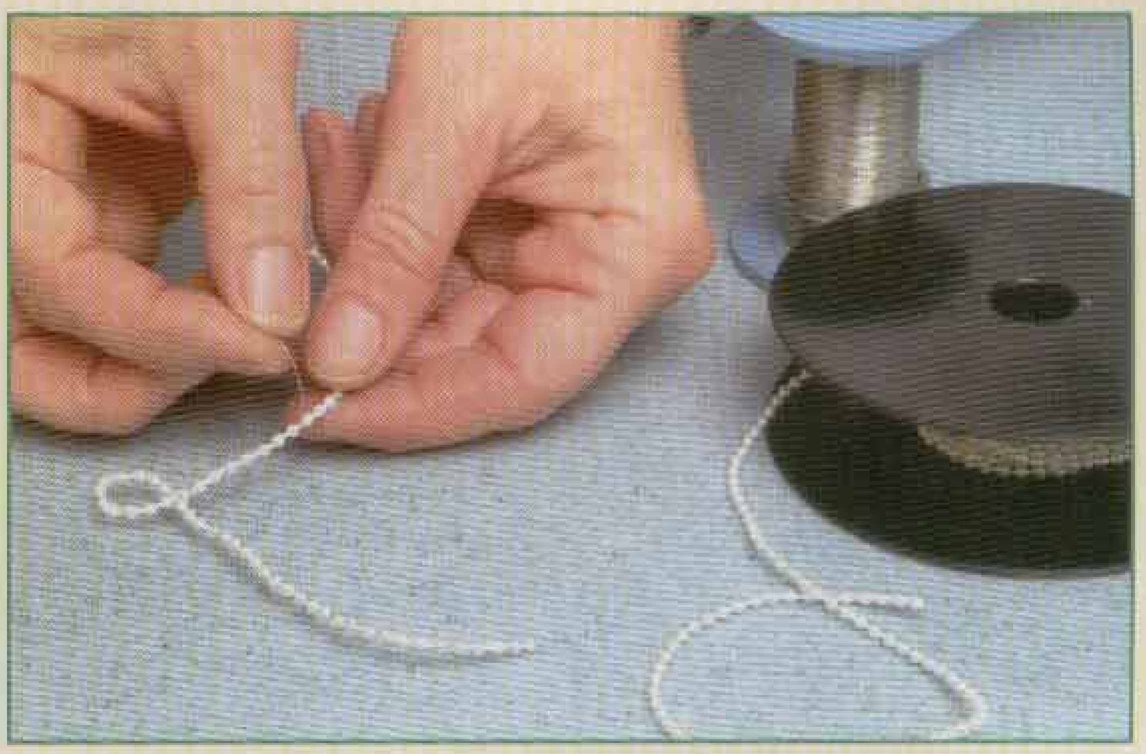
7 Cover 8, 6 and 4in cakes with *sugarpaste and* assemble the 3 *smallest on thin* cake cards. Leave all to dry for 48 hours (in the picture the cakes are stacked for photographic purposes).

8 Secure ribbon around the *base of each cake* with a little royal *icing, to enhance* but also to cover any imperfections. Attach the ribbon around the drum with a glue stick or double sided tape.

9 Cut a cardboard template to dry the butterflies on. Score a length of card and then concertina to allow space for butterflies, squeeze until the angle you want is achieved.



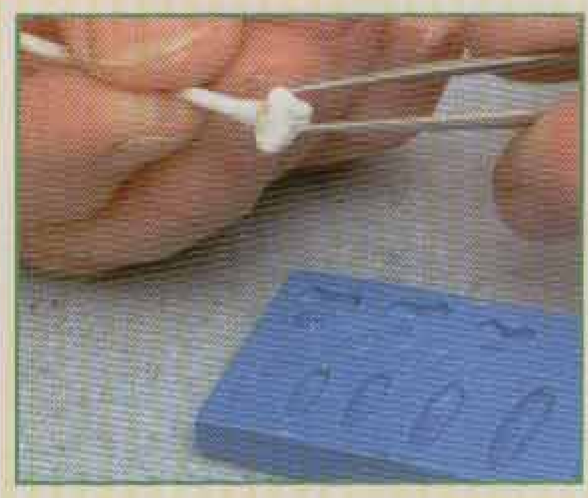
10 Roll out flower paste and cut out the butterflies. Thin with a ball or dog bone tool. Lift immediately and leave to dry in the cardboard template.



11 Cut several lengths of pearls and make a loop with fuse wire in preparation to thread onto taped flowers. Pieces of the wire can be wired around the pearls to give extra strength and allow movement. You will need at least three.

LILY

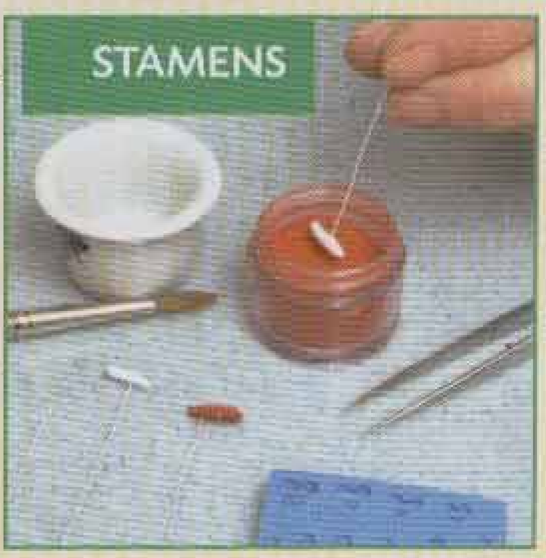
12 Ease a small ball of flower paste onto a 24g wire and roll it between your finger and thumb to make the pistil. Use the edge of the board to allow the wire to spin easily.



13 With a pair of tweezers, pinch the top of the pistil 3 times or use a mould as shown. Make one pistil for each flower. Dust with a mixture of moss green and primrose yellow or airbrush colour to graduate down the wire and leave to dry.

14 Bend a small hook in a 28g white wire. Hold the hooked end and bend back to form a T shape. Either use a mould or roll 6 small cigar shapes, moisten hooked end and mould into shape. Moisten the stamens and dip into terracotta petal dust mixed with semolina or gelatine.

STAMENS

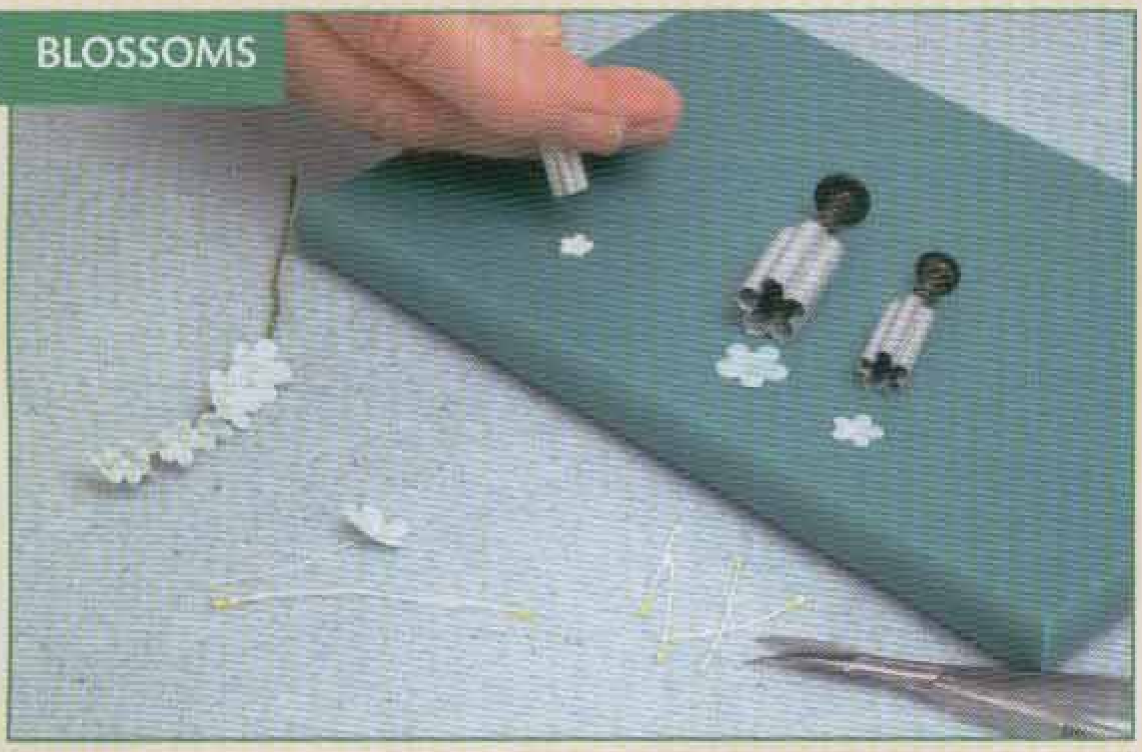


PETALS

15 Insert a small ball of flower paste on a 26g wire as long as the length of the cutter; squeeze firmly and roll back to the tip of the wire. Cut out a petal. Press paste covered wire onto the petal and press firmly. You need six petals, dust with pearl lustre and shape.

16 Tape six stamens around the base of the pistil. The pistil should be higher than the stamens. Tape the three larger petals around the centre.

17 Tape the smaller petals in between the larger petals. The petals will still be soft and can easily be reshaped to the required finish. You will need 5 lilies in total.



18 Cut out the blossoms, thread a small yellow-headed stamen through the centre and secure with sugar glue (if you only have white stamens they can be sprayed different colours using the airbrush). Tape together in various sizes and make 9 bunches also of various sizes.

19 Glue a small ball of paste over the hook in a 26g wire and make into a Cornish pasty shape. Cut out 2 petals, thin and stick around preformed shape. Attach a calyx. Attach a selection of sizes, which alternate down the stem and tape onto a 24g wire. You will need to make 9 bunches.

20 Cut various sizes of leaves with a sharp craft knife and assemble with the cigar method similar to the lily petals. Press the leaves onto the wires with the back of the former so you don't have to buy another veiner. Dust or airbrush to enhance colour tones.

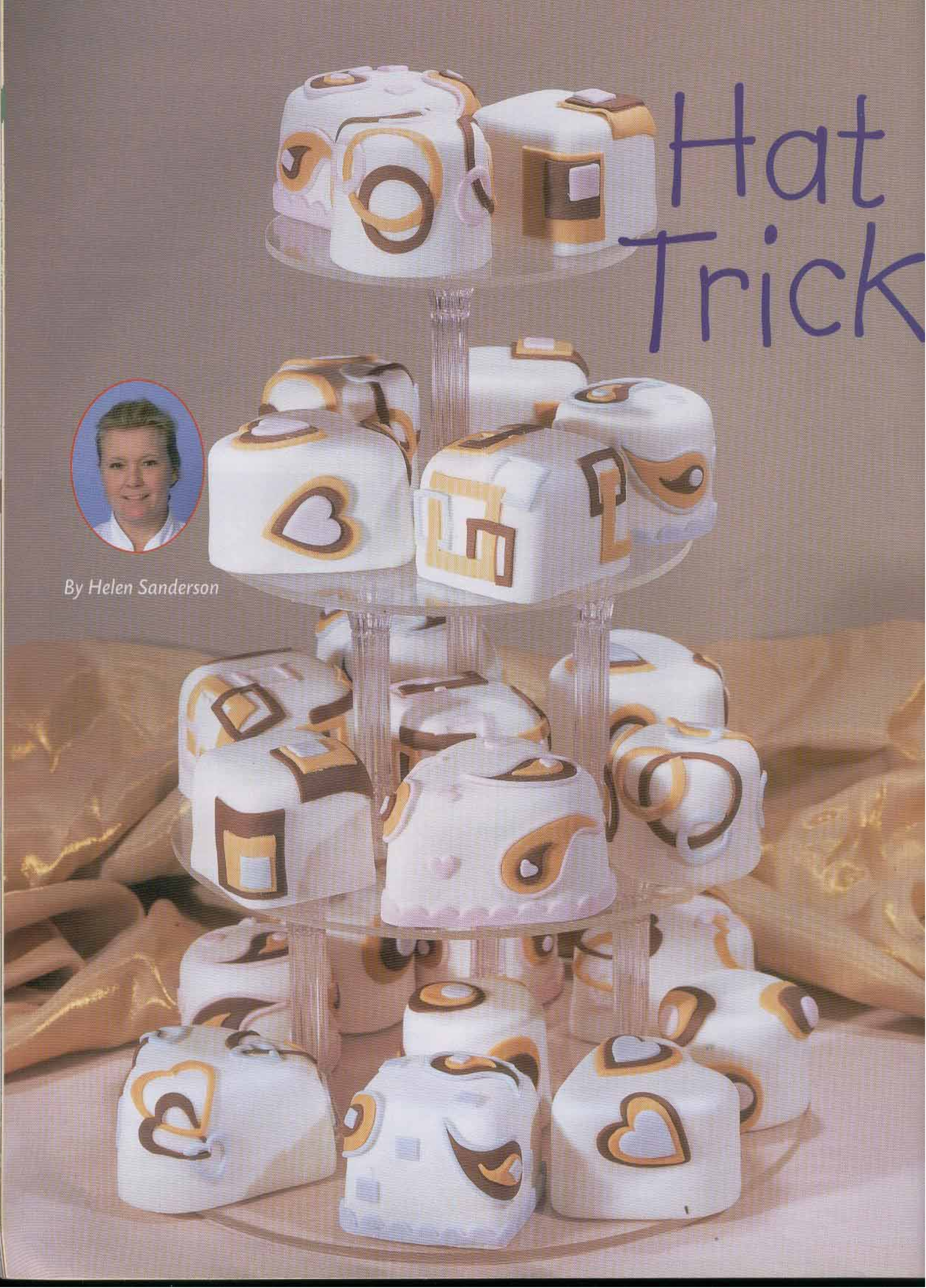
21 Spray rice paper with different colours or buy ready coloured. Use paper punches to make confetti in various shapes of horseshoes, balloons, hearts etc.

22 Tape the selection of flowers into 3 sprays, make sure the stems are securely taped together and are the correct size for the posy pick. Thread the pearl loops up the stem of each spray. Tape together 3 sprays, one with 3 lilies and the other two including the sweet peas, blossoms and pearls.

23 Insert posy picks into cakes as required and gently assemble the flowers.

24 Attach the butterflies and hearts with royal icing or gum glue. Assemble the cakes onto the pre-prepared stand. Scatter the confetti onto board and surrounding area.

Hat Trick



By Helen Sanderson

1 Follow the manufacturers instructions on how to bake the cakes. Roll out marzipan between the spacers and set the ribbon cutter to the height of the cakes. Apply a small amount of jam to the marzipan and roll around the cakes.

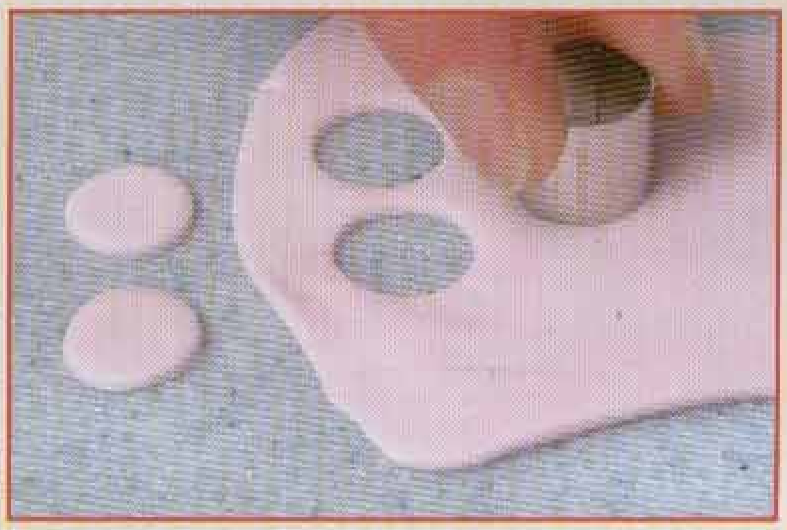
2 Cut out a corresponding shape from greaseproof paper and attach to the underside of the cake. Roll out the marzipan as before and position the cake upside down on top. Trim around the cake with a sharp knife.

3 Apply clear alcohol to the surface of the marzipan and cover with white sugarpaste. Use your palm to follow the contours of the cake and remove the excess paste. Obtain a smooth finish with the side edger smoother; this is particularly useful with the heart cakes.

4 Co-ordinate the shape of the design with the shape of the cakes. Cut out two shades of brown circles with the middle sizes of the geometric set. This also applies to the heart and square cakes.

YOU WILL NEED

- mini round, heart, square, cake pan sets (Alan Silverwood)
- marzipan
- regalice white, teddy bear brown, chocolate, pink, baby blue (Renshaw)
- ribbon cutter (FMM)
- spacers (PME)
- side edger (Edgers)
- geometric set (FMM)
- small cutters, circle, square and heart



5 The centre circle, square or heart is cut out with the smaller metal cutters. Roll out pink or blue sugarpaste and cut out the shape.

6 Attach the shapes to the cakes in a random pattern. Attach the smaller circle on top of the larger circle so that one edge of the circle touches the larger one. Repeat with the smaller circle.

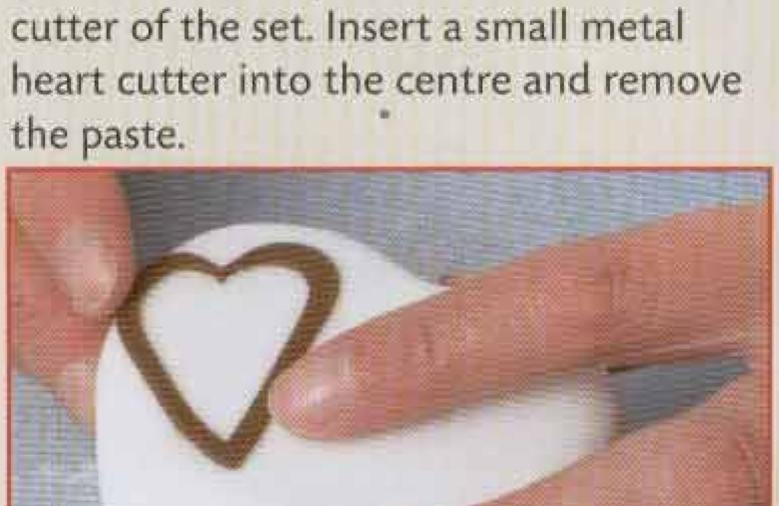
1 Follow steps numbered 1-3 for the previous design. Cut out the two largest sizes of heart or your chosen shape from the two shades of brown sugarpaste.

2 Insert the smaller heart cutter into the centre of the largest shape. Carefully remove the centre. The centre of the smaller heart is removed with the small heart cutter.

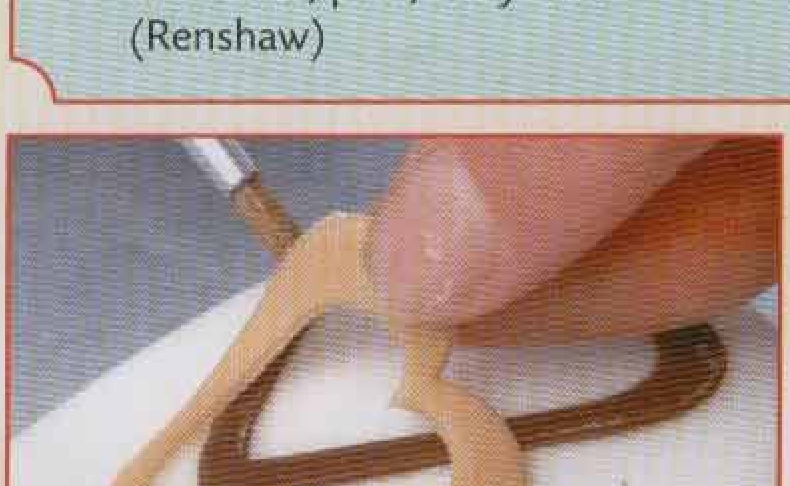
3 Roll out pink or blue sugarpaste and cut out a shape with the smallest cutter of the set. Insert a small metal heart cutter into the centre and remove the paste.

YOU WILL NEED

- mini round, heart, square, cake pan sets (Alan Silverwood)
- marzipan
- regalice white, teddy bear brown, chocolate, pink, baby blue (Renshaw)
- ribbon cutter (FMM)
- spacers (PME)
- geometric set (FMM)
- small metal cutters, circle, square and heart



4 Apply a tiny amount of sugar glue to the back of the largest heart. Attach the shape to the top of the cake. Take care as the shape can distort. You will need 3 large shapes in two colours for each cake.



5 Attach the medium cut out heart to the bottom section of the heart. Only apply glue to the sections of paste that touch the cake and not the heart underneath.

6 Make a cut either side of one of the overlapping sections. Lift the paste in between and remove. Repeat with the small pink or blue shape. You may find that with the square cakes you can continue the pattern in more than one direction.

1 Follow steps numbered 1-3 for the first design. Roll out either blue or pink paste and cut out a strip. You will need to repeat the design twice for the circumference of the cake.

2 Turn the section of paste over and apply edible glue to the back. Position the cake next to the paste and use a small palette knife to pick up the paste and attach it to the sides of the cake.

3 Roll out the paste thinly and cut out the largest shape and the second smallest shape. You will need 3 large and 3 smaller shapes in alternate colours.

4 Fit a small hole into the clay gun. Mix white vegetable fat into the coloured paste and fill the gun. Extrude a length of paste and attach around the shape with edible glue.

YOU WILL NEED

- ☐ mini round, heart, square, cake pan sets (Alan Silverwood)
- ☐ marzipan
- ☐ regalice white, teddy bear brown, chocolate, pink, baby blue (Renshaw)
- ☐ paisley cutters (Lindy's Cakes)
- ☐ endless garrett frill cutter (Orchard Products)
- ☐ edible glue
- ☐ clay gun

5 Roll out blue or pink paste thinly. Cut a medium sized shape with the metal cutters. Attach the shape in between the paisley shapes with edible glue.

6 Use the smallest shape cutter to cut a piece of paste small enough to fit into the centre of the smallest paisley shape.

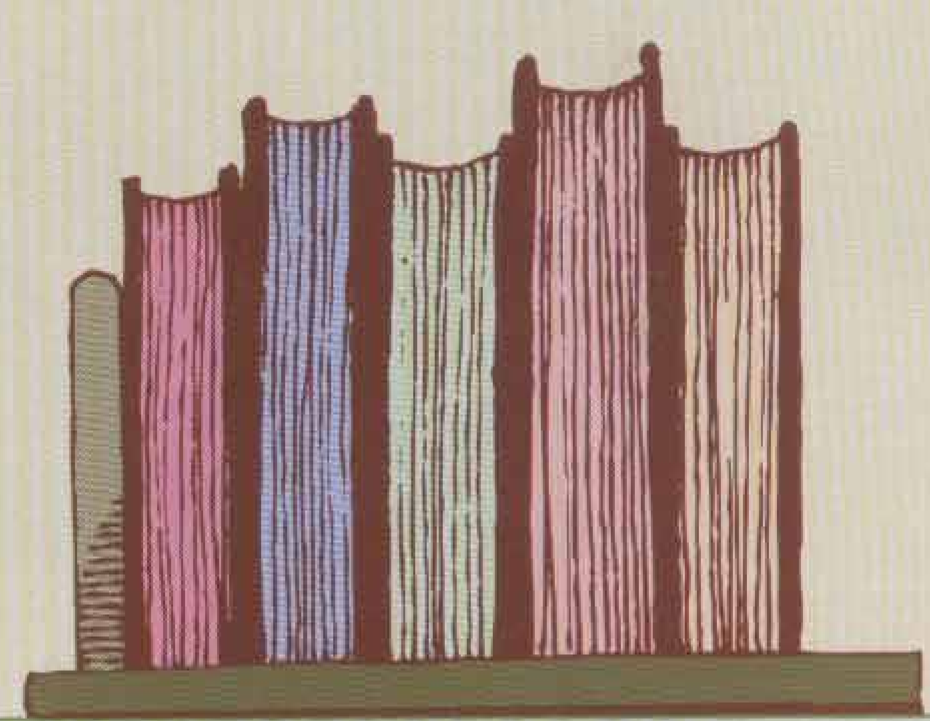
Beginners Cake Decorating

Part 10

Easy Ornaments

Cake ornaments can be defined as something that is made separately and placed onto a cake. Therefore they may be flat, in relief or free standing. Illustrated here are examples of all three, which should not be beyond the capabilities of the beginner. The possibility of ideas and designs is endless, representing different occasions and the interests of the recipients. It must be noted that often an ornament cannot be completed in one session, as it may need time to dry between stages. Patience will be its own reward.

By Nadene Hurst



YOU WILL NEED

- cake square 20cm (8in)
- cake board square 28cm (11in)
- marzipan 1kg (2lb)
- sugarpaste cream 1kg (2lb)
- sugarpaste white 250g (8oz)
- mexican paste 125g (4oz)
- paste colours brown, ruby, green, blue and black
- dusting powder gold
- veined rolling pin (Holly Products)
- cutters books and numbers (Patchwork Cutters)
- formers small (Wilton)

BIB

1 We start with the simplest idea, a bib for a new baby. Roll out mexican paste quite thinly and cut out with a plaque cutter, the prettiest shape you have. Emboss a design round the edge and cut out the neckline with a plain round cutter.

2 Cut out a button emboss a circle on top with a large piping tube. Make two indents for the stitch holes. Cut out a slit for the buttonhole and emboss the stitches around the edge. Lift the bottom edge and push one or two sticks underneath to create movement.

SHELL

3 For a shell, cut a circle with a fluted cutter from thinly rolled mexican paste. Place in the mould to match the flutes. Press in gently with a piece of sponge until the outline is clear and then cut along the back edge; use the outline of the mould as a guide.

Cake Tips CRAFT & DECORATION

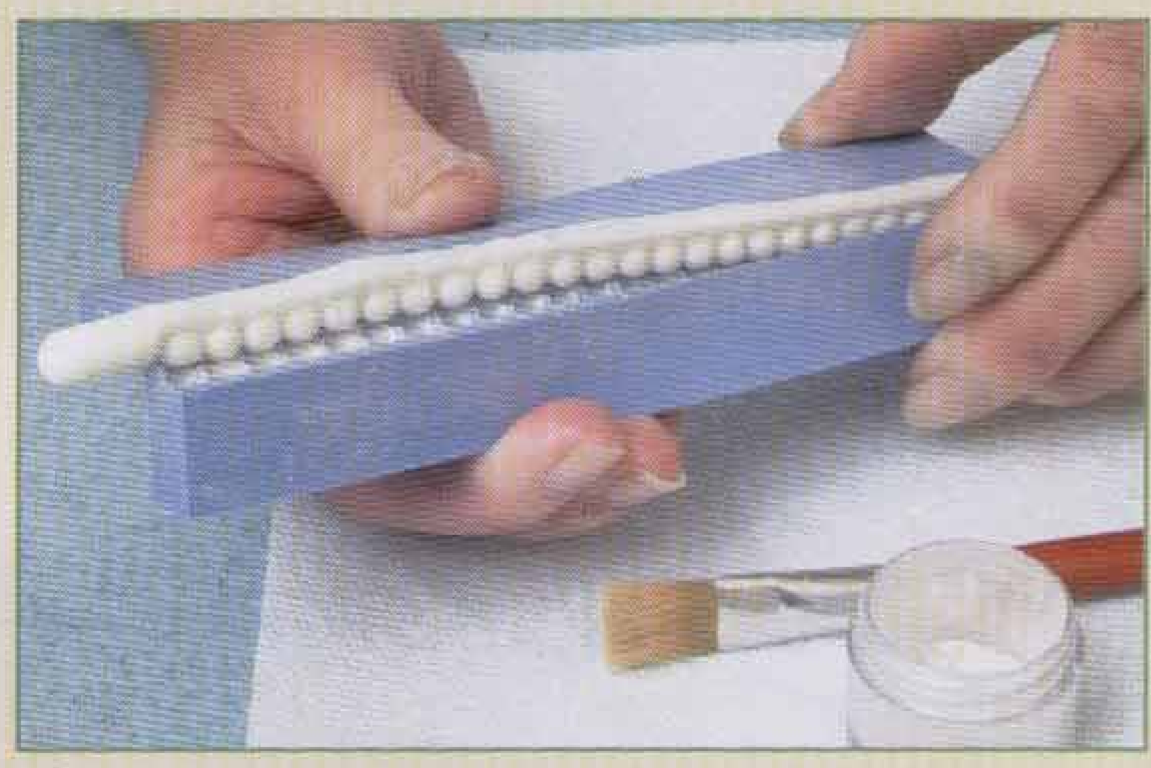
Shell moulds are readily available from sugarcraft shops.

Dust the mould and the paste with cornflour to prevent the paste from sticking.

4 When they are dry join the two pieces at the back with royal icing. Prop up the top shell with sponge until the icing is dry. Place inside the appropriate decoration, it may be rings, a new baby or a string of pearls.

Cake Tip CRAFT & DECORATION

Use pearl lustre spray or pearl dusting powder to give the shell an extra special finish.



5 To make a string of pearls dust the inside of the pearl mould liberally with pearl dusting powder. Make a long, thin roll of flower paste and place inside the mould. Press the two sides together and trim away any excess paste. Open and remove the pearls.

ENVELOPE

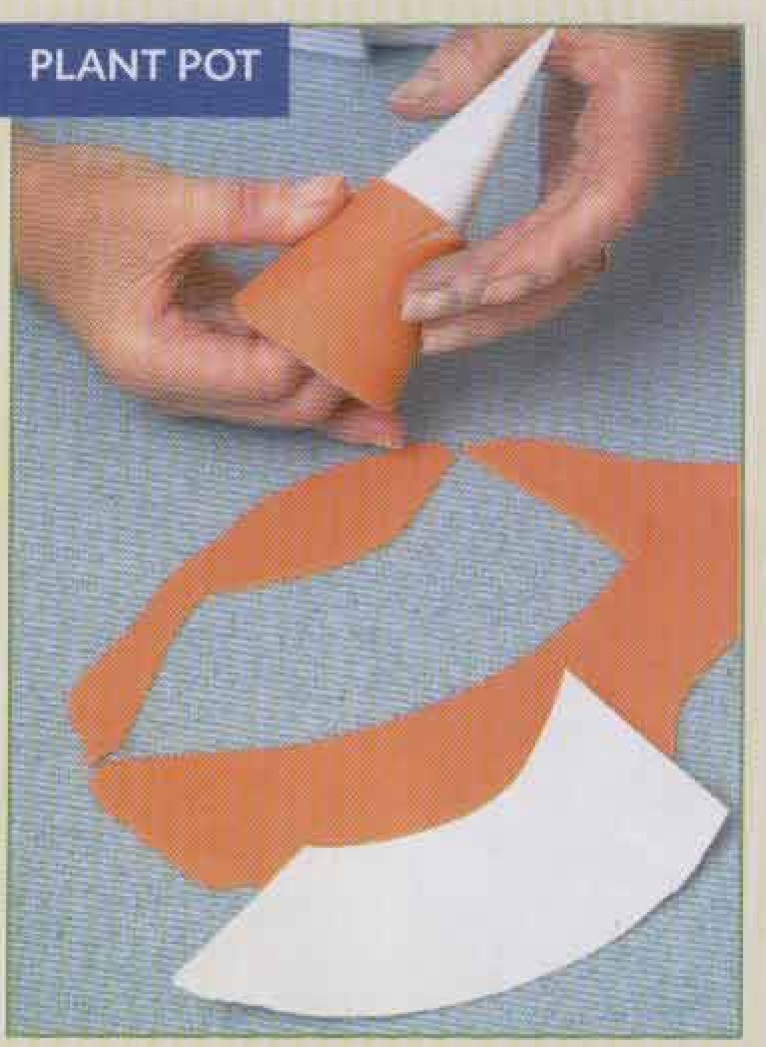
6 Roll out the mexican paste very thinly and cut out the envelope shape with the template. Fold in the two sides along the dotted lines and then the bottom flap. Insert a few pieces of paper until it dries, remove and insert the greeting.

Cake Tip

CRAFT & DECORATION

An envelope is so useful; just insert a card that announces any occasion.

PLANT POT



7 To make a plant pot you will need a round cone. Roll out the mexican paste to 2mm ($^{1}/_{16}$in) thick and cut out the template. Dust with cornflour and place around the cone, overlap slightly and secure with edible glue. Leave to dry before you proceed.

8 Cut a long strip of thicker paste and place round the rim. Cut a circle of fairly thick paste, brush around the edge with glue, press the pot on to it and leave to dry. Cover the joins with glue and apply green textured dust to create a moss effect.

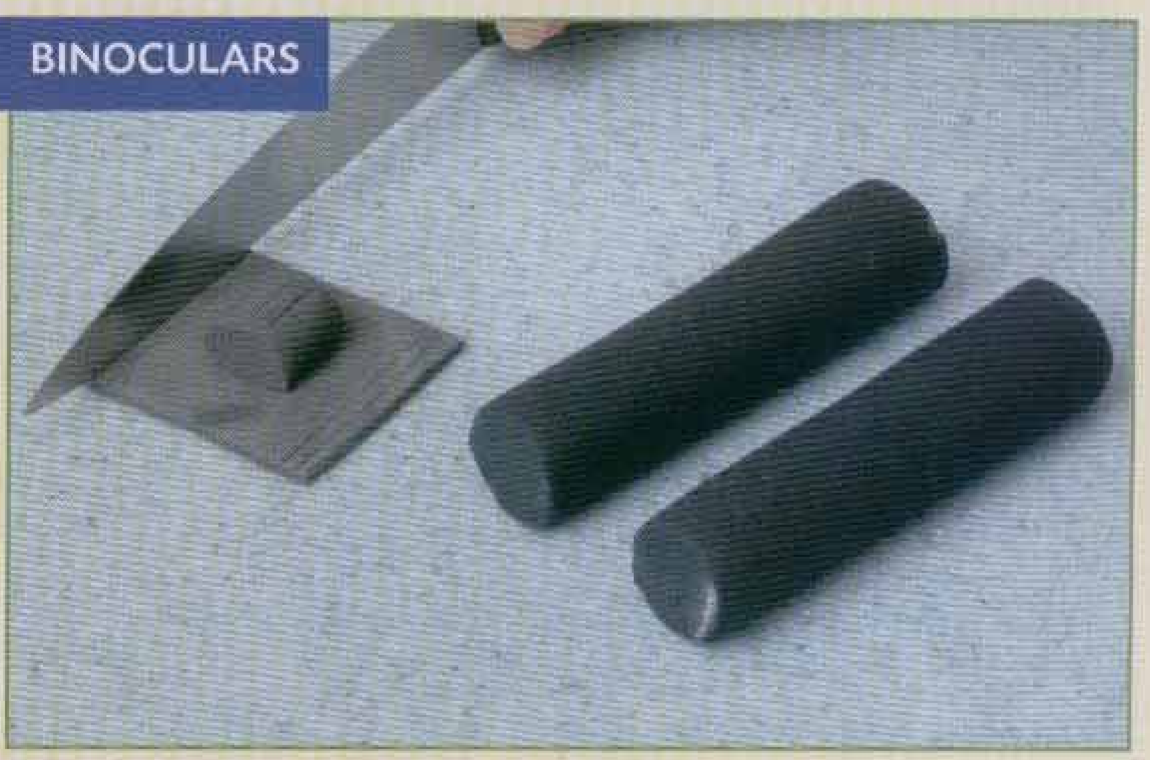
Cake Tips

CRAFT & DECORATION

If you do not have a plastic cone place several paper cones inside each other for strength.

You can fill the plant pot with gardening tools or flowers.

BINOCULARS



9 For the binoculars make two rolls of black sugarpaste 7.5cm (3in) long and 1.5cm ($^{3}/_{4}$in) thick. Cut out a 3cm (1$^{1}/_{4}$in) square and mark as shown. Make a small roll for on the top of the square and leave for 24 hours until firm.

10 Add a strip of paste around each end of the two large rolls that overhangs slightly at the ends. At one end add a further narrower strip over the centre and indent.

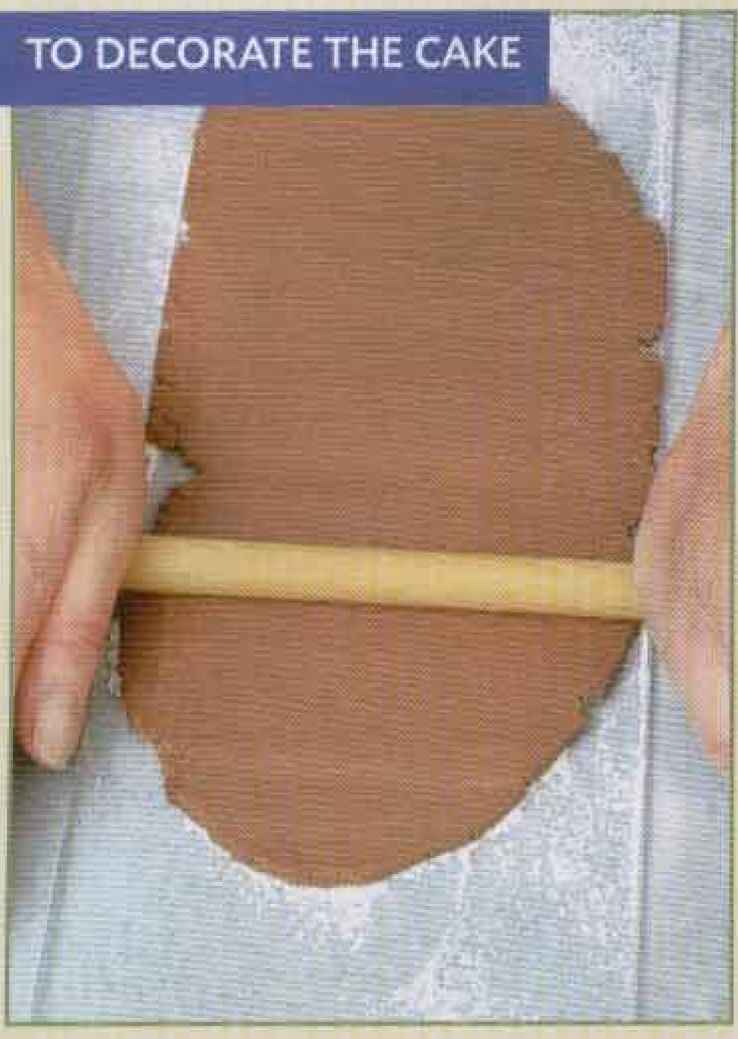
11 Place the rolls 2cm ($^{3}/_{4}$in) apart and attach the square across the top of both, attach a thin roll down each side. Attach a thin strip for the strap and paint inside the ends with blue disco dust.

Cake Tip

CRAFT & DECORATION

To avoid the mess when you apply disco dust, mix equal amounts of the powder and edible glue together and then paint it on.

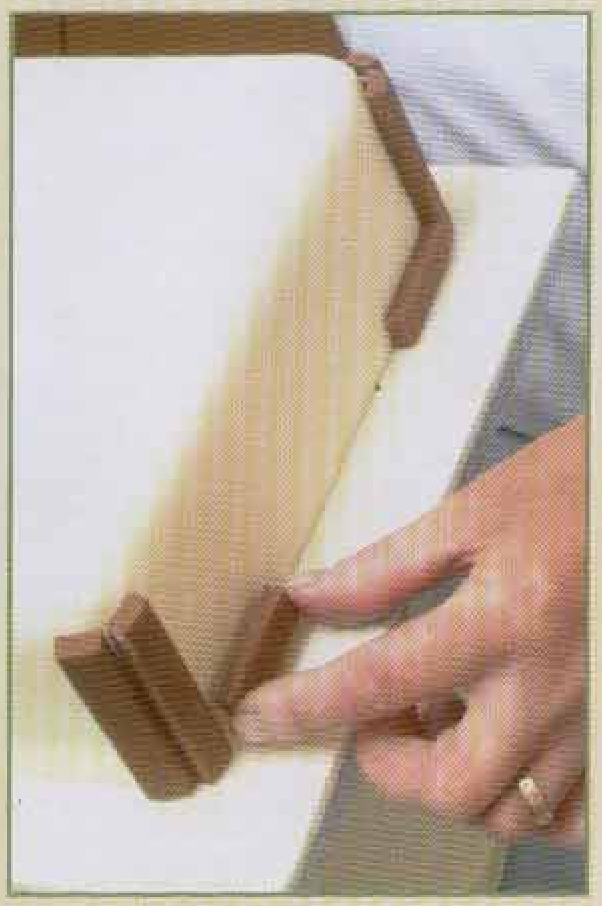
TO DECORATE THE CAKE



12 Cover the cake and board and allow to dry. Colour the remaining cream sugarpaste brown and leave it slightly mottled. Roll out between 5mm ($^1/_4$in) spacers with the patterned rolling pin for the final rolling.

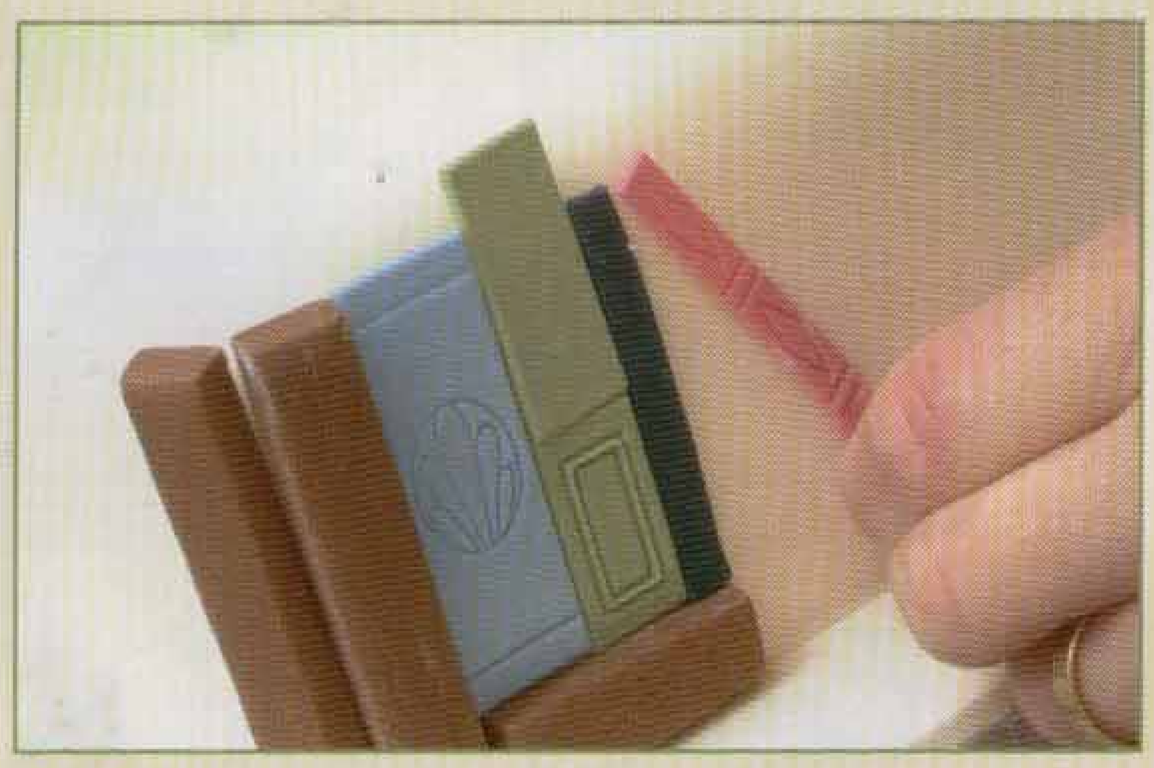
13 Cut out eight pieces 1cm ($^1/_2$in) wide and 6.5cm ($2^1/_2$in) long and then eight more 1cm ($^1/_2$in) wide and 4cm ($1^1/_2$in) long. Separate and leave to dry.

14 Attach them to the cake, position the upright ones on the corners first and then add the horizontal pieces.

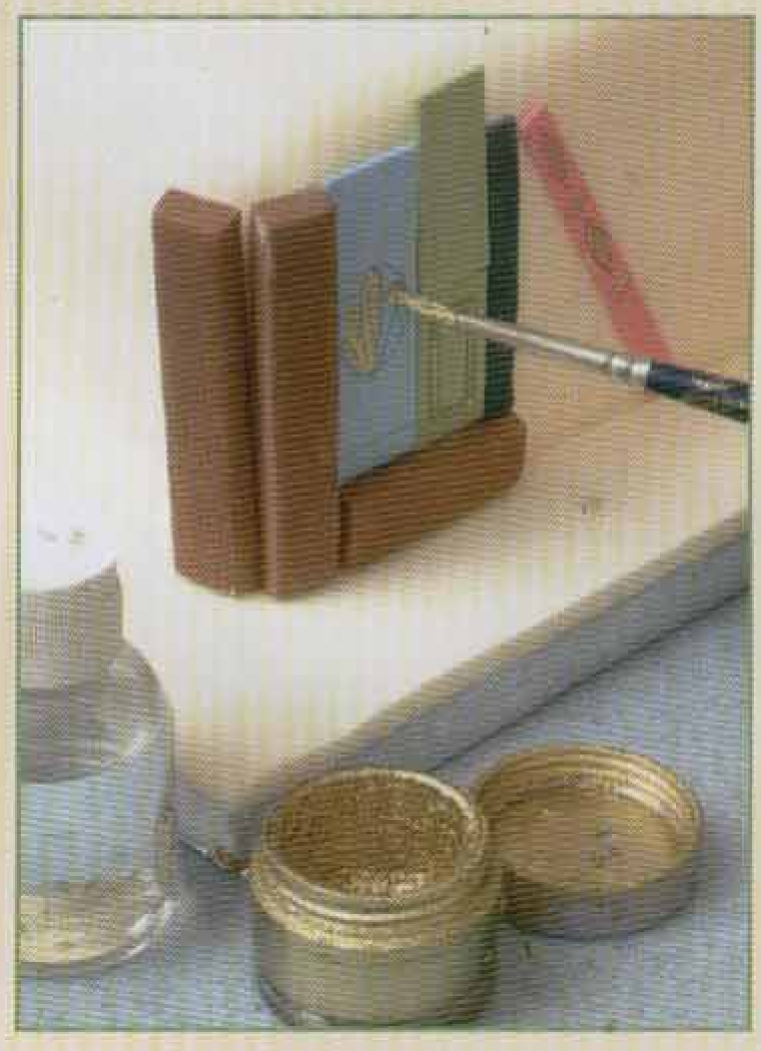


> **Cake Craft & Decoration Tip**
>
> It helps to attach the two corner pieces at the same time to position them correctly.

15 Divide the mexican paste into four parts and colour with ruby, green, black and blue. Roll out each colour in turn very thinly onto a lightly greased board. Cut out the books in each colour, trim at the top and cut through between each book. Leave the books to dry.

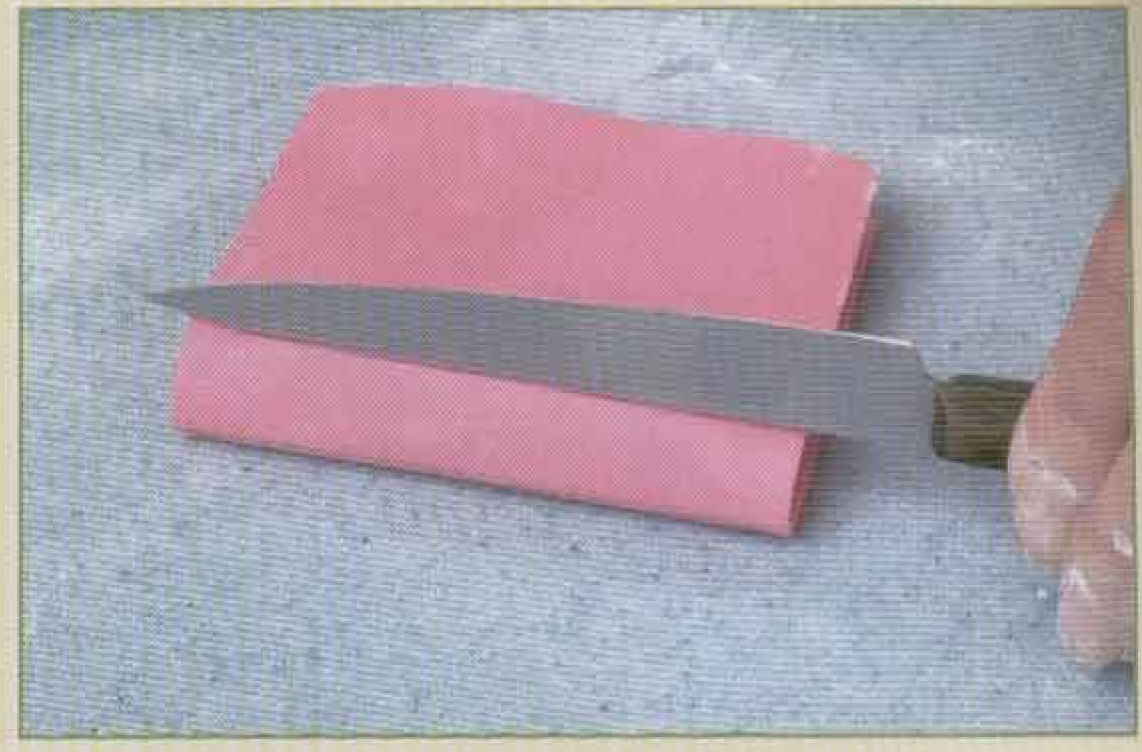


16 Attach the books to the sides of the cake, mixing the colours. Several of them will be too tall to stand upright, use them at the ends where they will be slanted. The length of the books can be reduced if necessary if you break at the indents in the pattern.



17 Mix together gold dusting powder and painting solution, or alcohol, and with a fine paintbrush paint in the details on the books in gold.

18 To make the large book cut a block of white sugarpaste 7.5cm (3in) by 6cm ($2^{1}/_{2}$in) and 1cm ($^{1}/_{2}$in) thick. Indent lines on three edges to represent pages. Roll out the ruby paste large enough to make a cover, and trim to leave a small overhang all round.

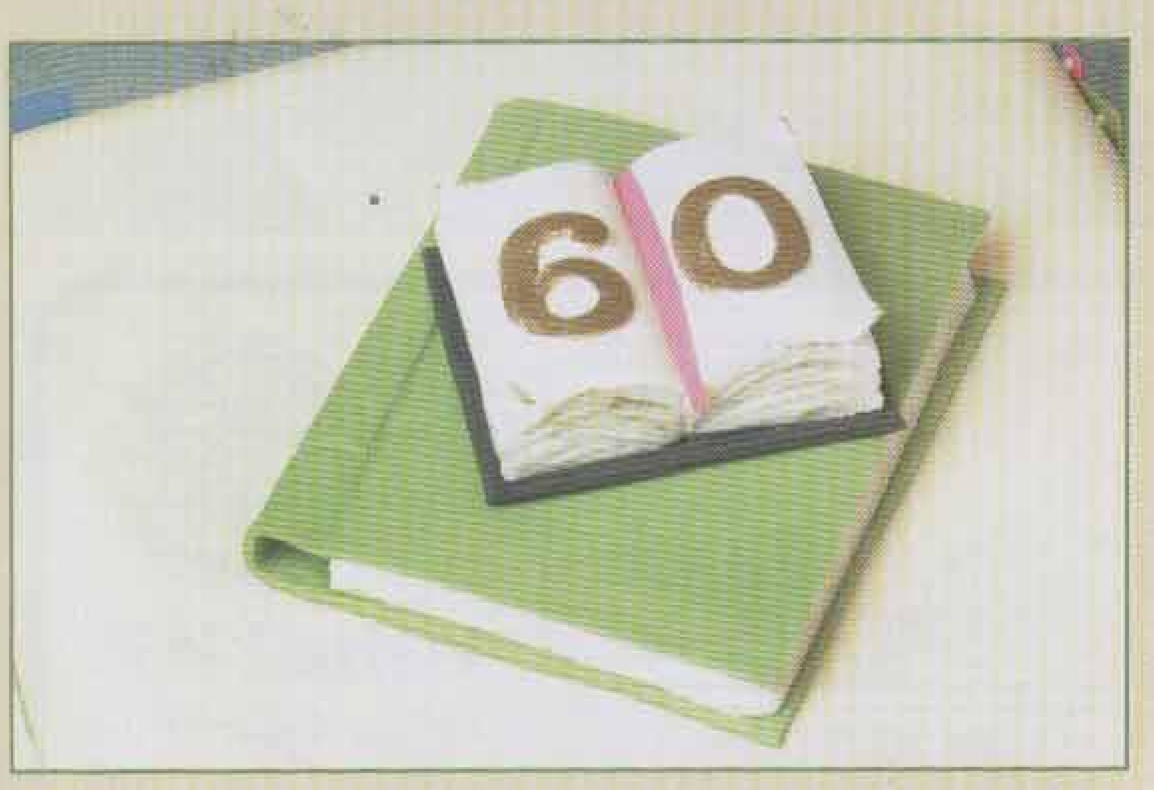


19 Fold the cover over the book and indent slightly down the edge of the spine with a veining tool. Place on top of the cake.

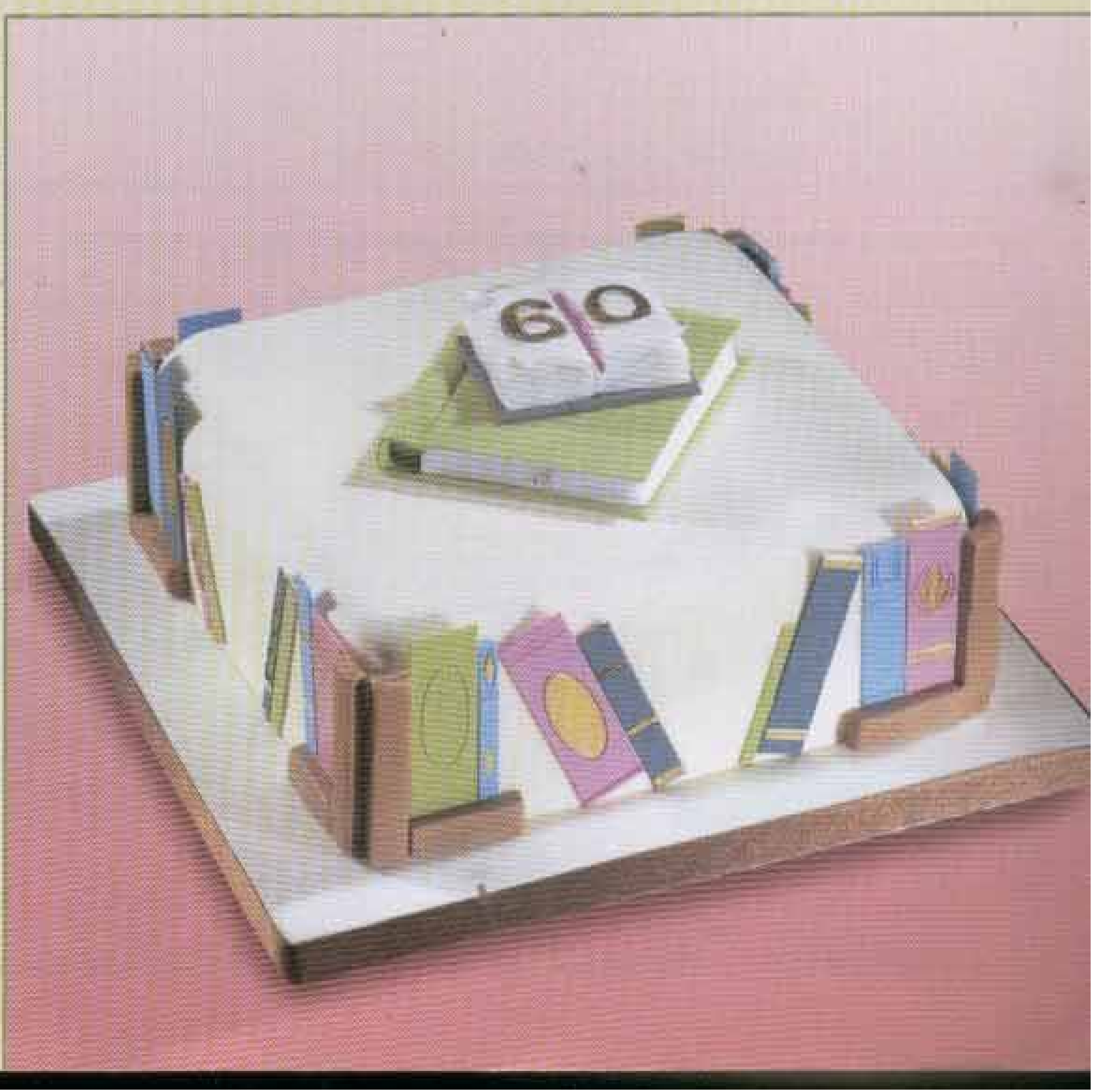
20 For the small open book roll out white sugarpaste with the formers as spacers. Indent with the inside of the spacers to form the curve of the pages.

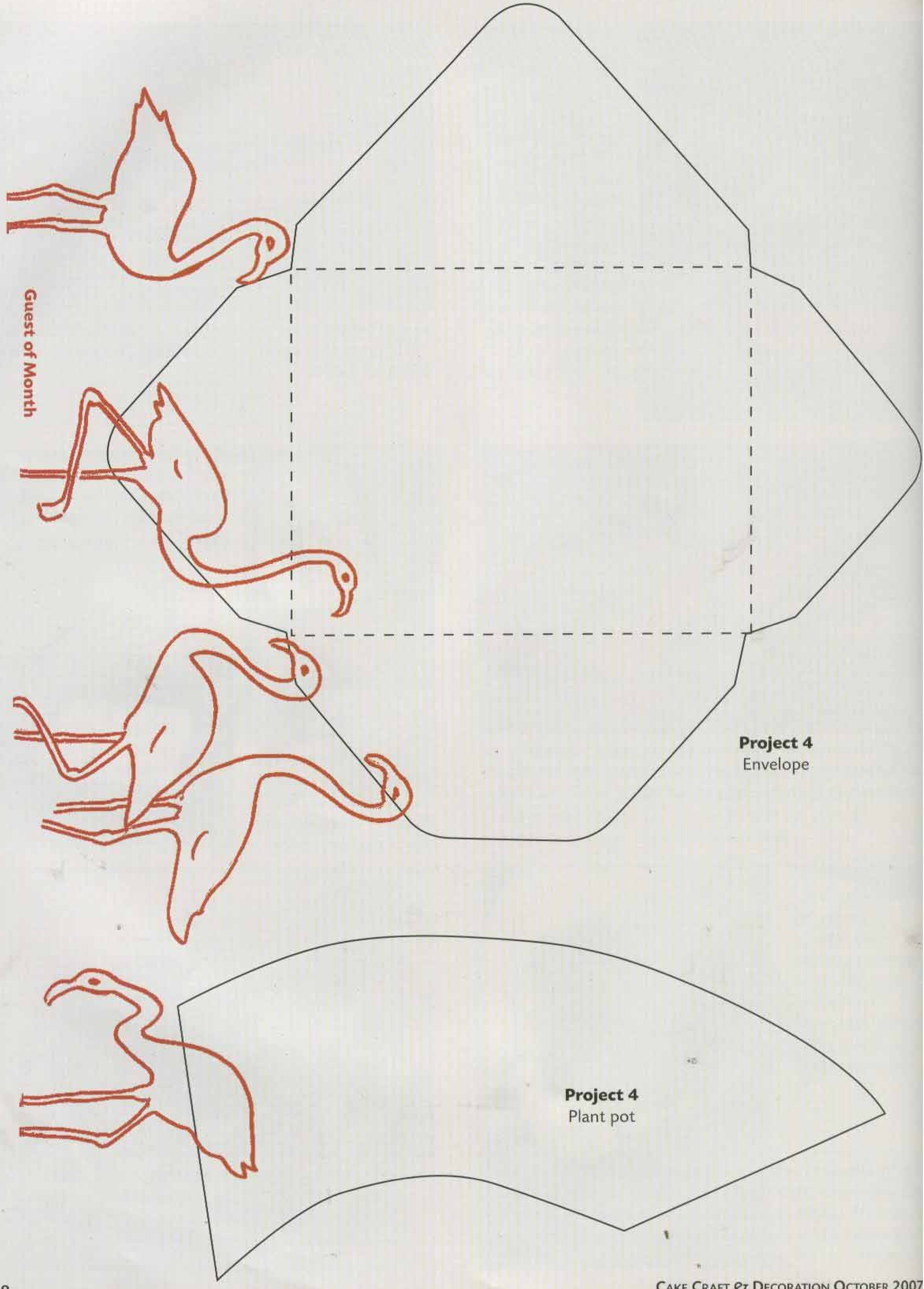
21 Cut around the book, leave the height of the pages 5cm (2in). Emboss lines on all the edges to represent the pages.

22 Roll out black paste for the cover, place the pages on the top and cut round to leave a small margin. Place the open book on top of the larger book.



23 Measure the top of the open book and cut out a thin piece of paste for the top page. Remember to allow extra on the width so that you can push it into the centre. Secure with edible glue. Add suitable numbers or an inscription to finish and a bookmark.




Guest of Month
Project 4
Envelope
Project 4
Plant pot

Taping Sugar Flower Sprays - Hogarth Curve

Hogarth Curve or Lazy S is one of the classical geometric floral designs that looks elegant in a tall vase beside the tiered celebration cakes. Smaller size sprays can be used for cake top decorations either in a vase or inserted into a flower pick, laid horizontal or angled. The shape has a gentle curve that should be almost upright. It has a focal point and a curve up and an opposite curve down. Here 3 orchids are the focal point. Large hosta leaves make the backbone to the 'S' spray.

1 Tape the hosta leaves alternately to a 20g wire with green tape. Begin with the smallest curled leaf and gradually bring in the larger leaves. Introduce another 20g wire for strength and bend the wire into a gentle curve. Check against the vase or the drawing (see know how) for the required length.

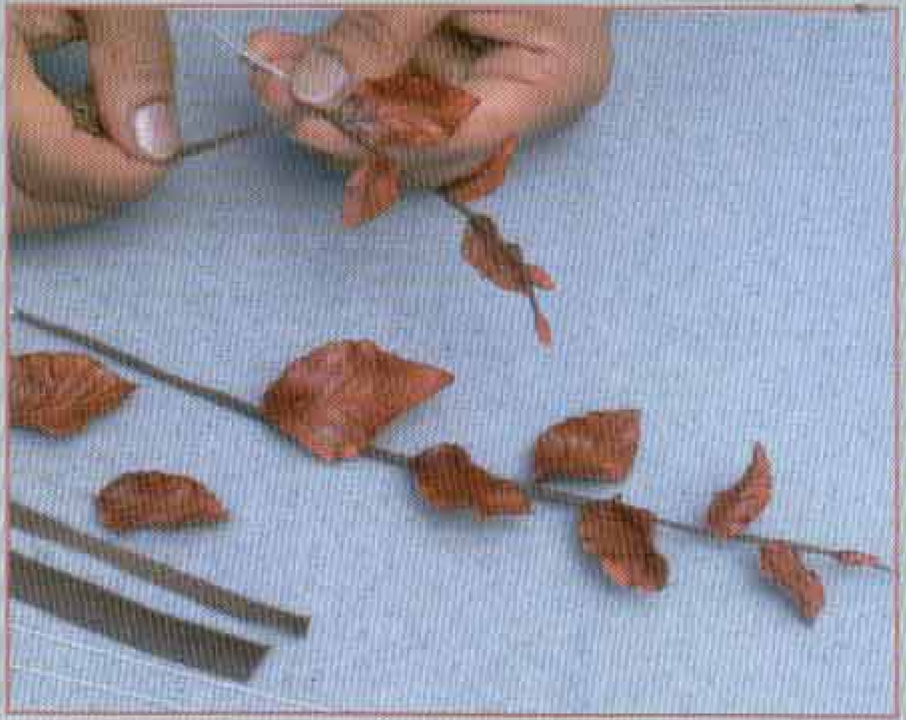
2 Tape 2 or 3 oak leaves at a time on a 22g wire with 1/2 width green tape. Add 2 or 3 acorns at the

YOU WILL NEED

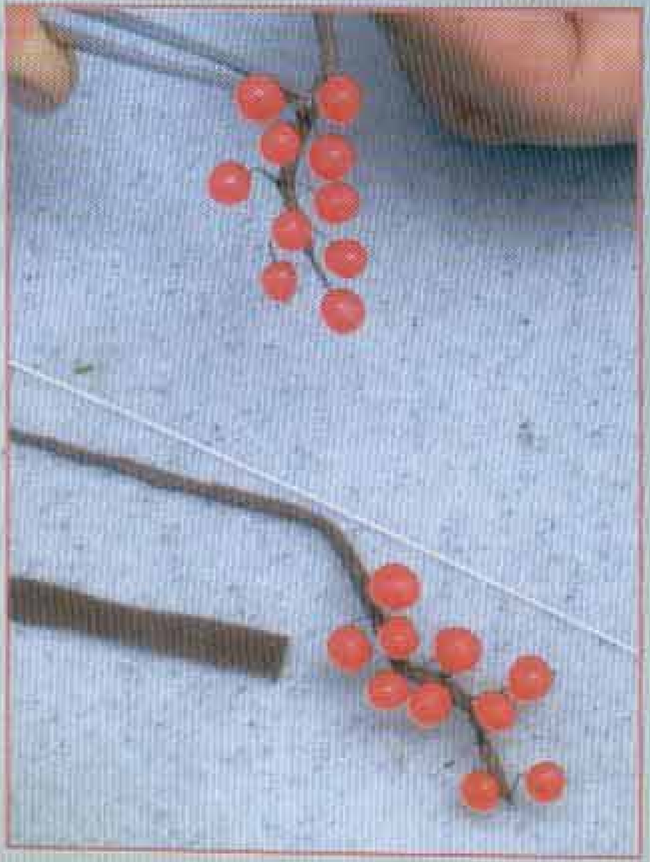
- 3 orchids
- orchid buds
- peppertree red berries
- acorns
- oak leaves (different sizes)
- copper beech leaves and buds (different sizes)
- hosta leaves
- florist tape (brown, medium green and pale green)
- florist wires 20 and 22 gauge wires
- dusting colours (moss green and spring green)
- paintbrush
- wire cutting scissors
- pliers
- tweezers

by Amtul Knight

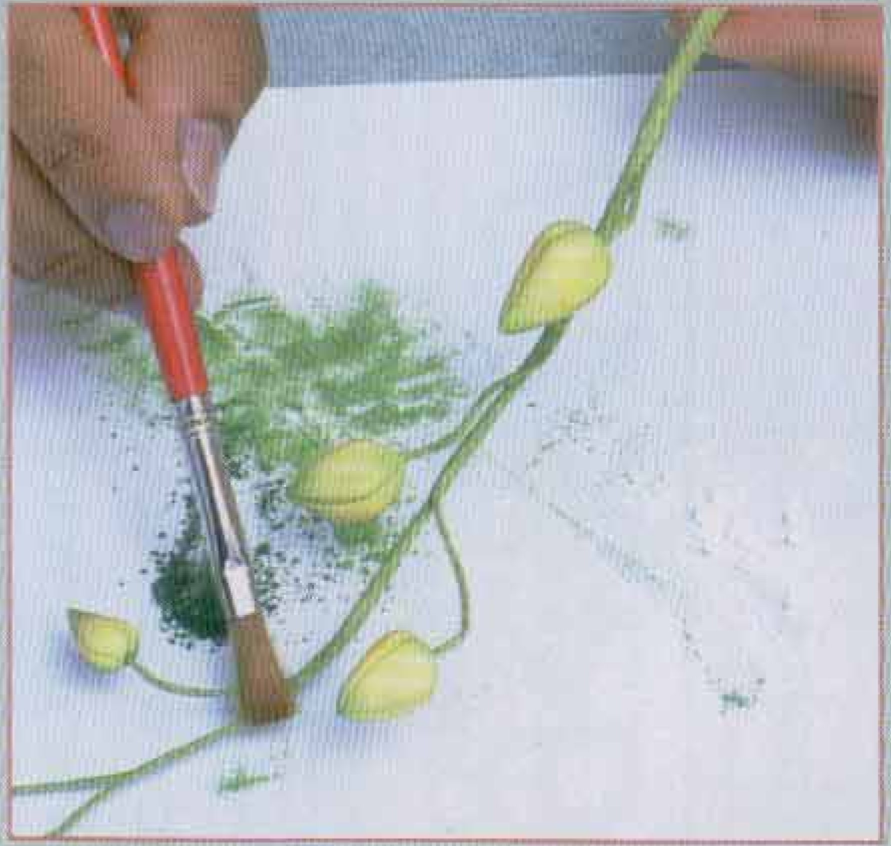
same taping point as the leaves and place in front of the leaves. Add more strong wires as necessary.



3 Tape 2 copper beech buds as shown and tape 2 small leaves. Add 22g wire and continue adding in the medium size, then larger leaves.

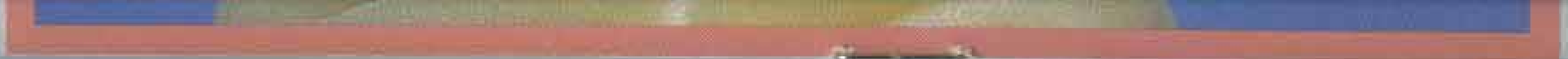


4 Tape 8-12 red berries on a 22g wire with $^1/_3$ width brown tape leave 0.5cm stem of each berry showing. Bend the stem of each berry and adjust its position with tweezers. Make at least 10 units of berries.



5 Tape orchid buds leaving 2-3cm stem showing on a 22g wire with pale green tape. Curve each bud stem slightly down with tweezers. Dust the stem with a mixture of moss and spring green.

6 Tape 2 units of red berries at intervals on the long orchid bud branch with medium green tape. Bend the stem of the smaller orchid and tape down the stem.



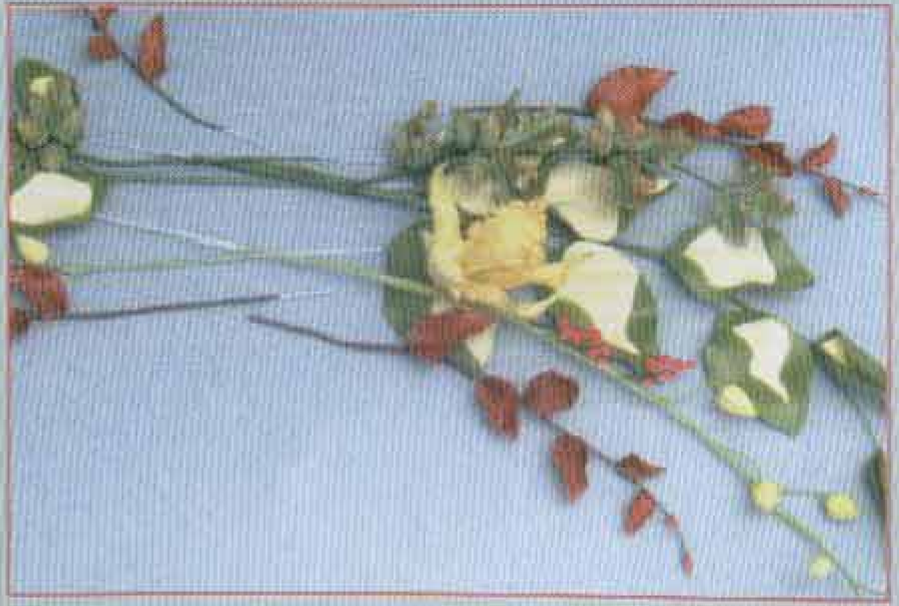
• KNOW HOW •

- Draw a circle and the required length of central curve going up and down from it on A3 paper and use it as a guide when taping the bouquet.
- Add more wires as you tape for strength to maintain the shape of each branch.
- Bending at right angles from the binding point depends on the size of the central flowers. Large flowers will need more space.
- The focal point area is wider and more compact. The 'S' curve become less compact and narrower as it approaches the tips.
- Proportions for the spray are $^1/_3$ (top) to $^2/_3$ (lower section).

• KNOW HOW •

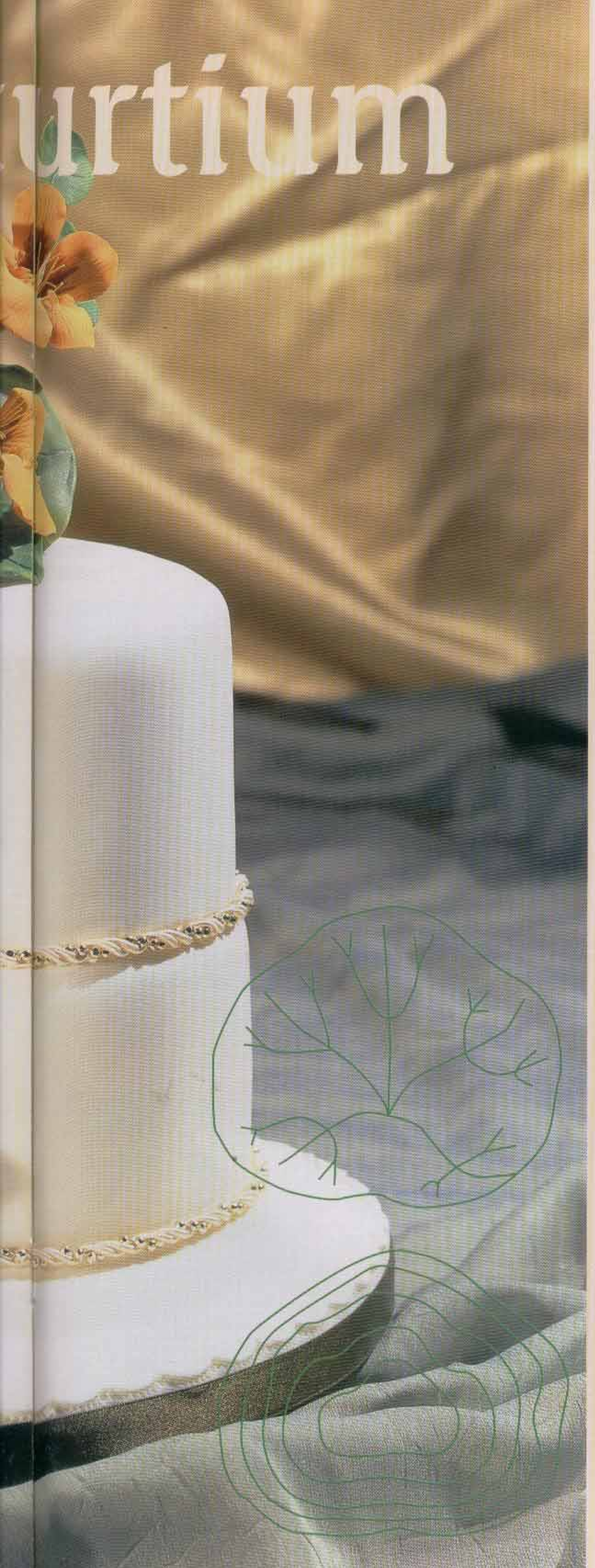
7 Arrange all the prepared units on the work surface to check before they are taped together. Start with the larger lower 'S' curve and tape the acorn branch, bend the stem to follow the outer curve. Add the copper beech large branch for outer and the smaller for the inner curve at the same binding point. Add the stem with orchid, buds and berries on top in the centre and tape. Bend and adjust to follow the curve. In the same way tape the smaller 'S' for the top with smaller branches of material.

8 Bend the thick stem of the lower and top 'S' curves at right angles with pliers (3cm below the binding point). Place the two right angle stems together and tape down to the end to get the hogarth shape. Add two orchids one at a time in the centre. The 3 orchids in the centre need to be close to each other, overlapping slightly to make a triangle. Add berry branches around the orchids evenly and adjust the length to fill out the spaces and give a good visual impact. Add a few large hosta leaves at the back to achieve a compact and wider focal point area than the 'S' curved areas.



Autumn Nast

wedding cake



by Karen Goble

Nasturtiums come in a variety of colours from pale cream, yellow, tangerine, crimson, magenta, and even scarlet. Therefore, nasturtiums can be used to co-ordinate with the brides chosen autumn colour theme.

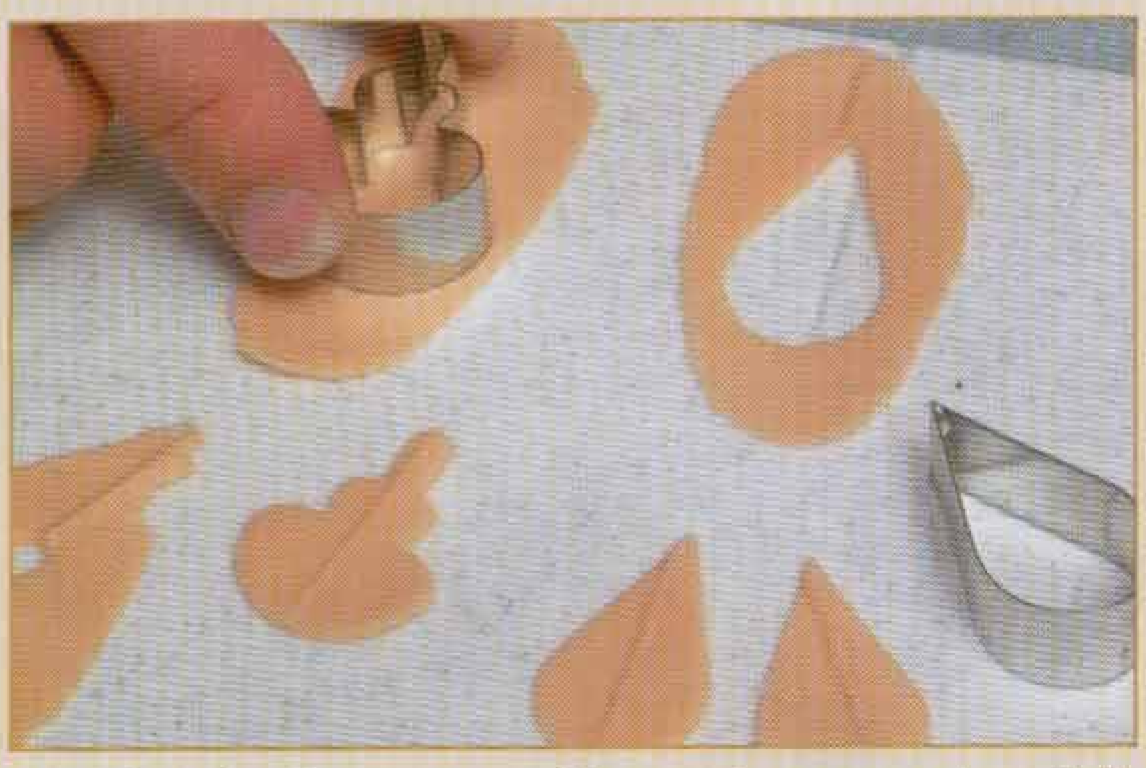
YOU WILL NEED

- fruit cake teardrop 25cm (10in)
- fruit cake round 15cm (6in)
- cake drum oval 35cm (14in)
- thin round board (15cm) 6in
- apricot glaze
- marzipan 1.75kg ($3^1/_2$lb)
- icecraft sugarpaste 2.25kg ($4^1/_2$lb) (British Sugar)
- flower paste 225g (8oz)
- paste food colours chestnut brown, tangerine, egg yellow and spruce green
- liquid food colours green, brown and yellow
- dust food colours tangerine
- nasturtium cutters set (TinkerTech)
- leaf templates
- green and white wires 26 gauge
- florist tape pale green
- fine white stamens
- grooved rolling out board
- large and small rolling pin
- scalloped crimpers (PME)
- piping bag
- sharp scissors
- dog bone tool (PME)
- fine orchid veiner
- dusting brush
- fine paintbrush
- posy pick
- small favour dish with a little stay soft

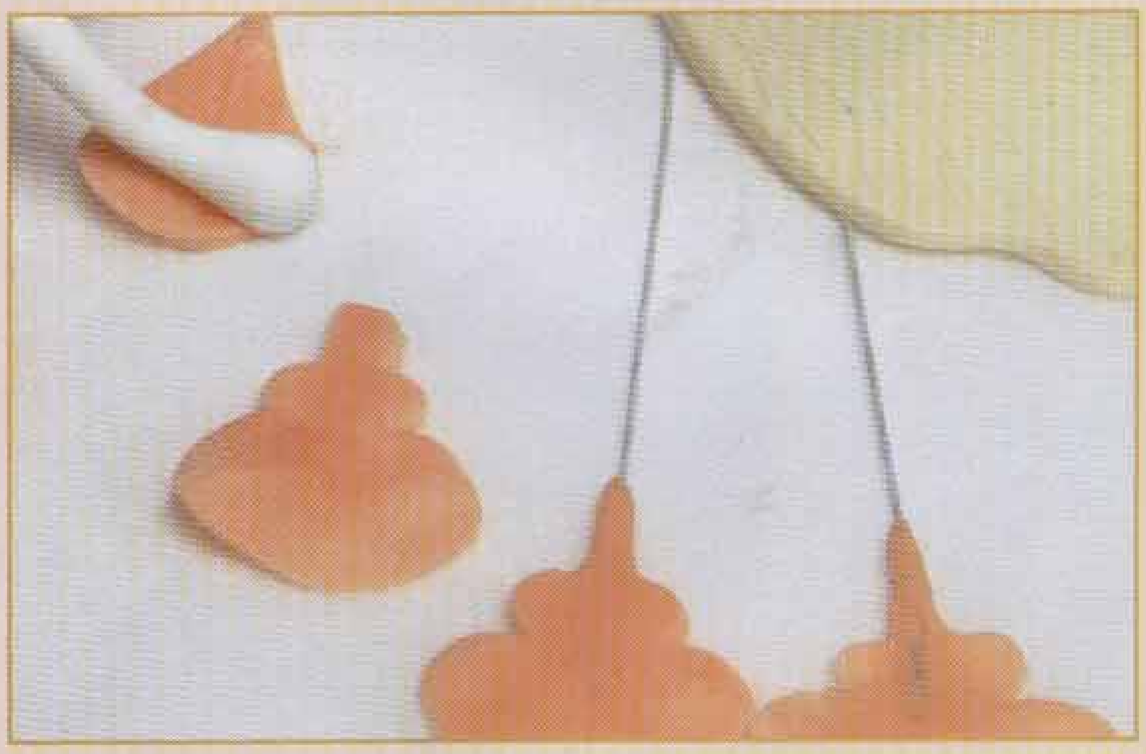
1 *Place the teardrop cake onto the oval board, marzipan and then ice the cake and board.* Trim the excess paste and crimp the board edge. Support the 6in cake with dowels on top of the 10in cake and fill the gap with softened sugarpaste in a piping bag.

NASTURTIUM FLOWERS

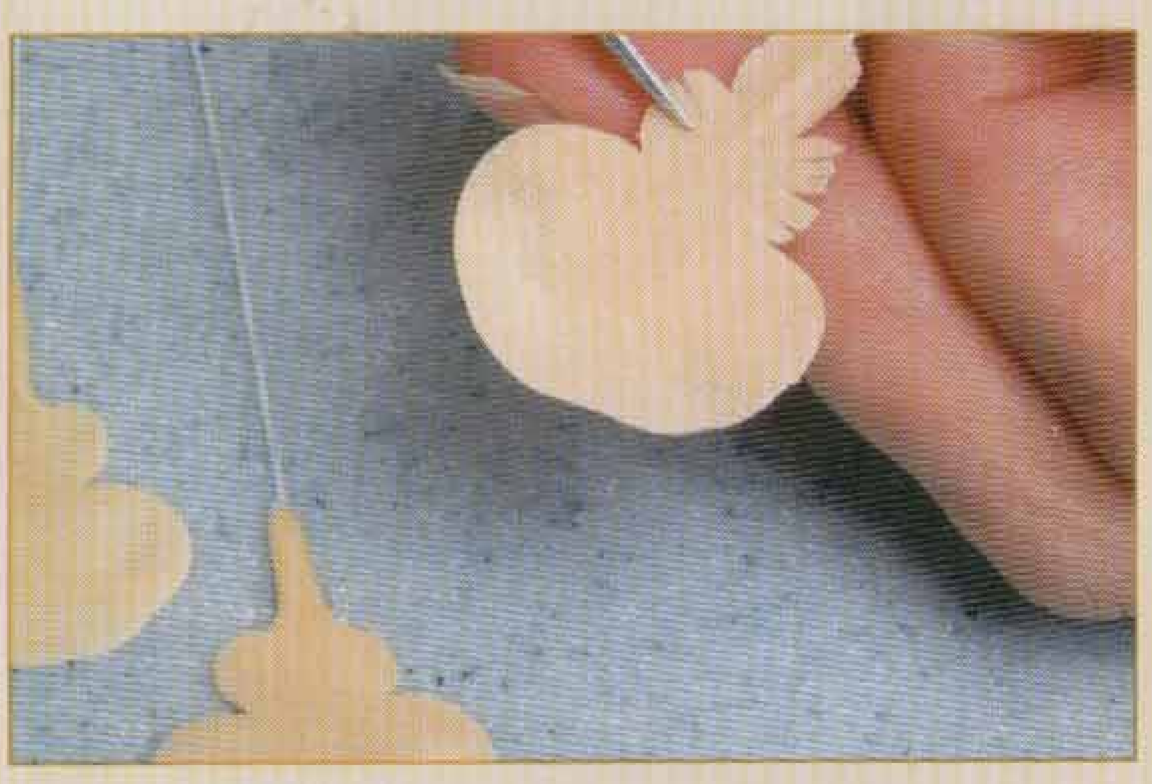
2 Colour the stamens with egg yellow and then leave to dry. Tape eight fine stamens onto a 26g wire.



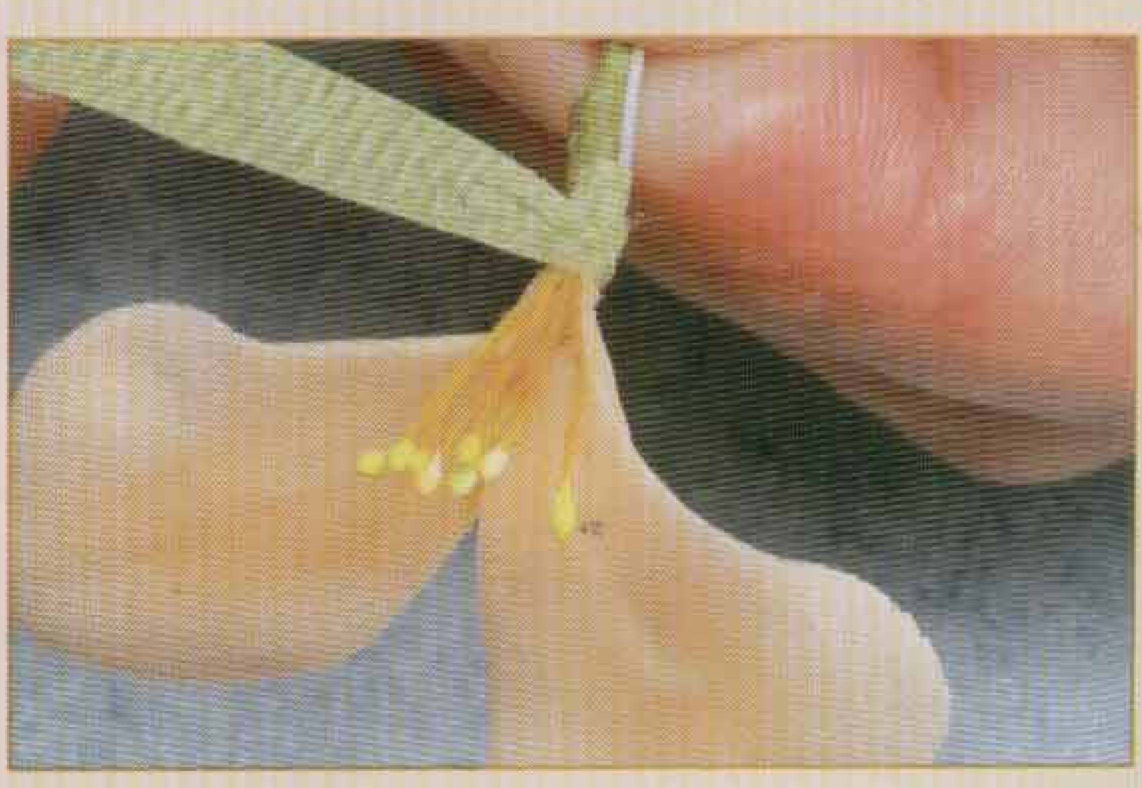
3 Colour the flower paste with tangerine paste colour. Roll out onto a grooved board and cut out two large petals and three smaller petals.



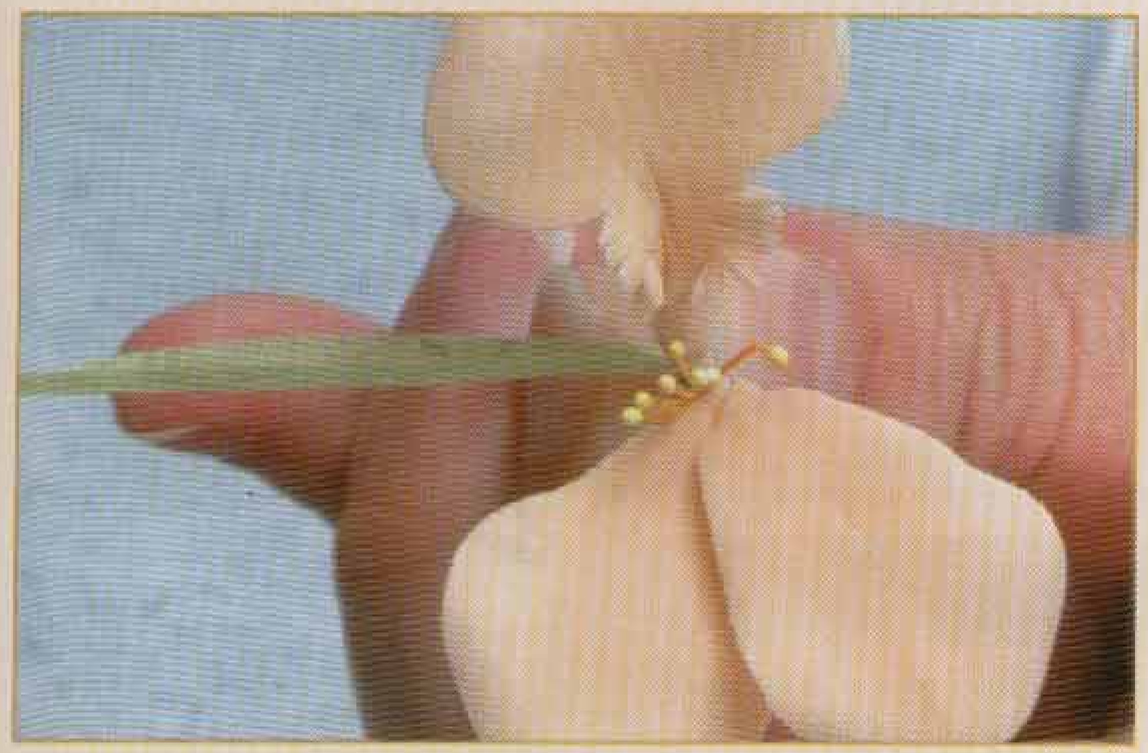
4 Soften the edges of the petals with a dog bone tool. Insert the 26g white wire into each petal and vein with a fine orchid veiner.



5 Cut small 'V's at the base of the small petals with a sharp pair of scissors to make the whiskers. Pinch the ends and then bring them forwards. Curve all the petals slightly and place onto dimpled sponge and leave to dry.



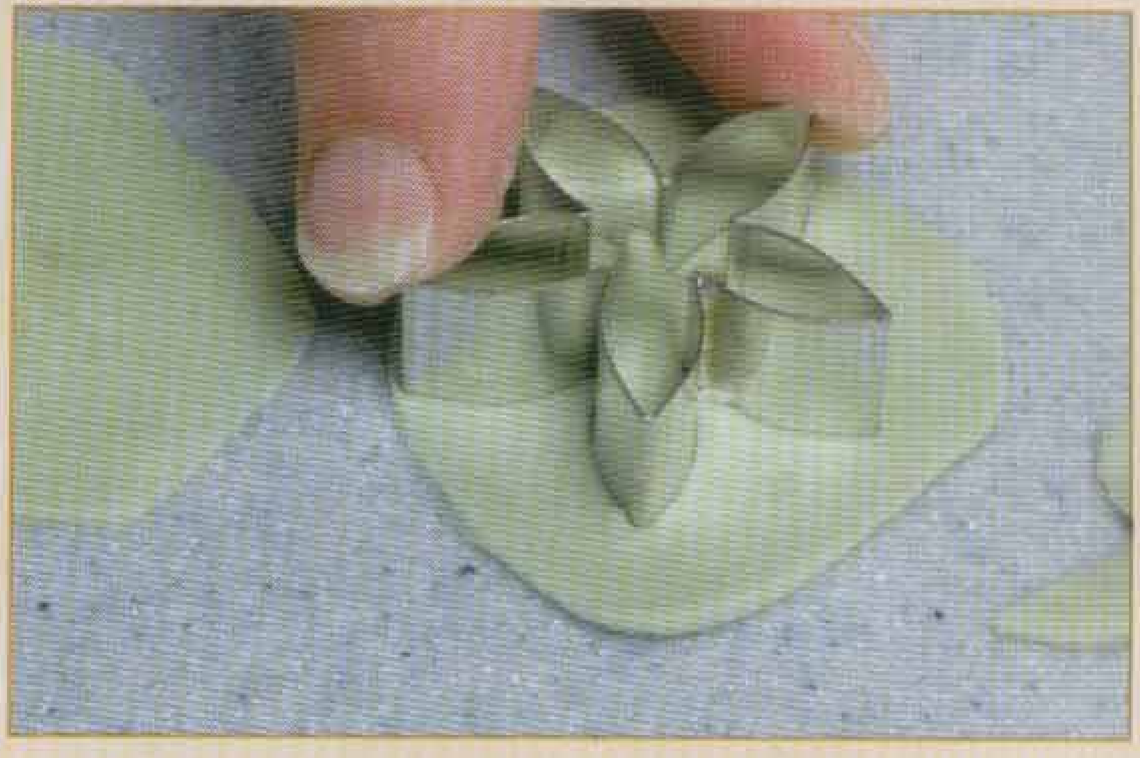
6 Tape the two back petals to the stamens with half width tape.



7 Tape one of the whiskered petals in front of the back petals to form a triangle. Tape the other two petals either side of this petal.

8 Dust all the petals with tangerine dust colour, be very careful not to break any of the fine whiskers.

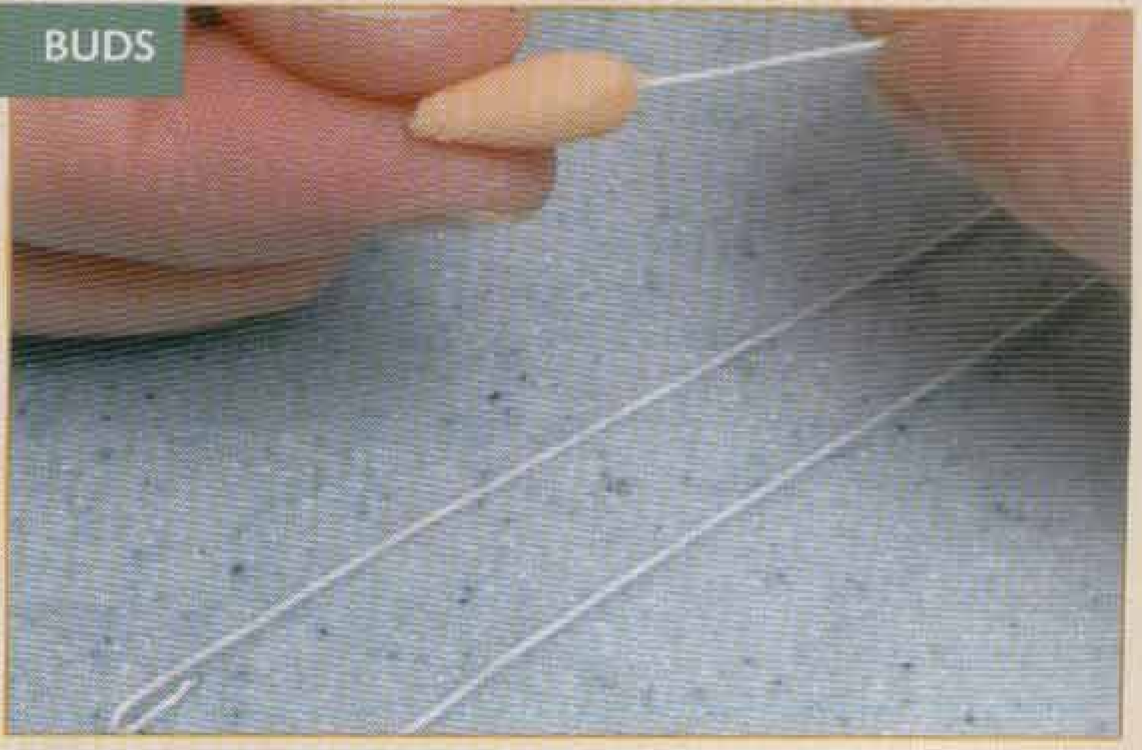
9 Paint fine veins on the back petals with a fine paintbrush and chestnut brown.



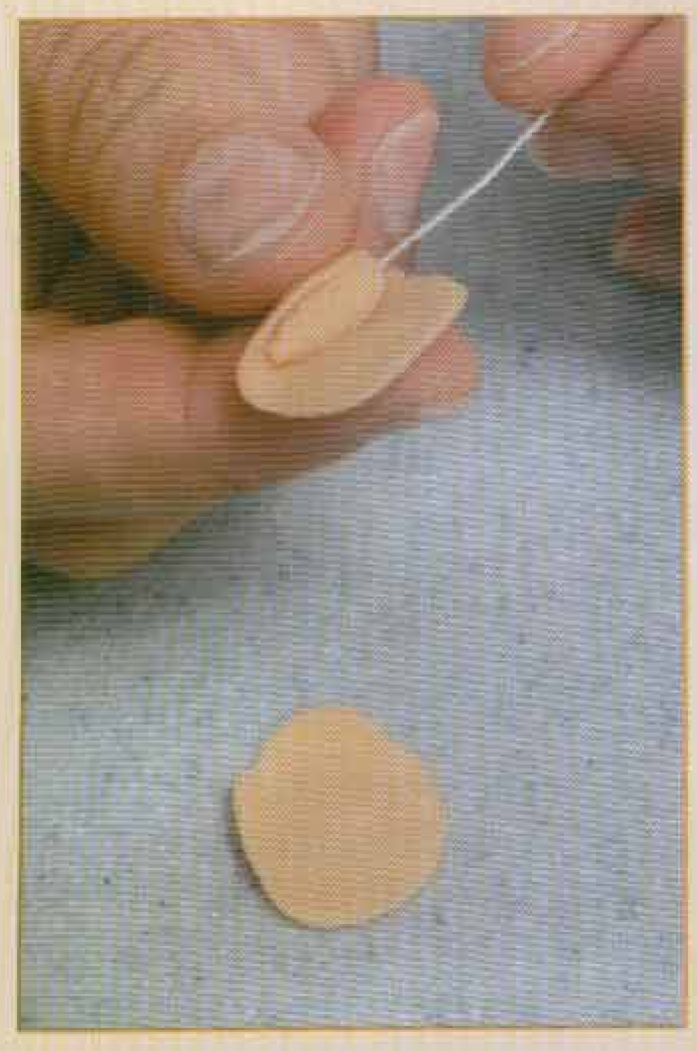
10 Make a mexican hat with pale green paste and cut out a calyx. Roll the pointed part of the paste between your two fingers to extend its length to give a long spur to the back of the calyx, soften the outer edges of the calyx with a ball tool.

11 Glue the calyx; thread the nasturtium through bringing the wire through the bulge and not down the spur. Make sure that the painted back petals are the same side as the spur, push the calyx tips up behind the flower and then curl the tips back a little.

BUDS



12 Make a small hook on the end of a 26g wire and attach a small cone of tangerine flower paste.

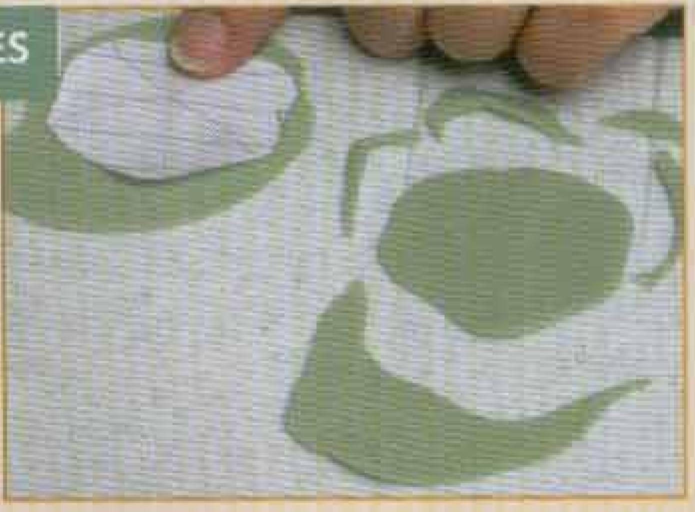


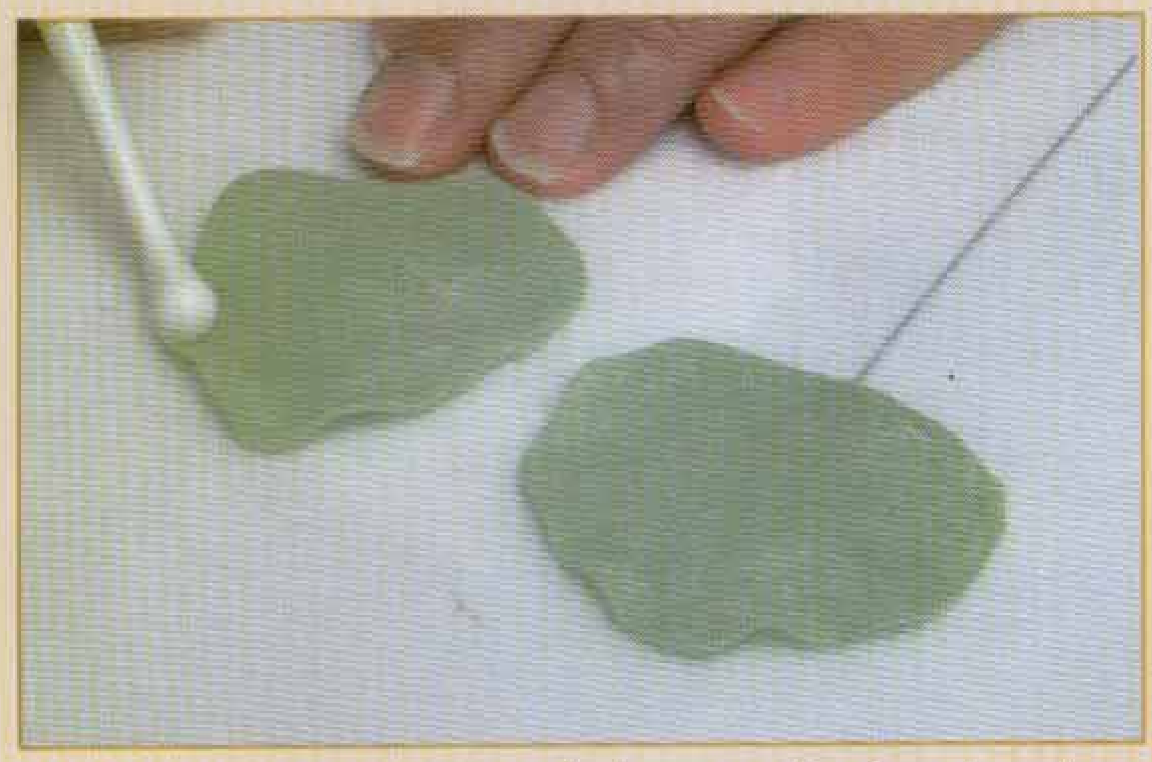
13 Flatten two small circles of tangerine paste to make the petals. Wrap the petals around the cone to leave the ends flaring out slightly. Leave the buds to dry and dust with tangerine dust.

14 Make a calyx and then thread the bud through the calyx in the same way as you have done for the flower and secure with a little edible glue.

LEAVES

15 Roll out a little light green flower paste onto a grooved board and cut out a selection of leaves with the templates.

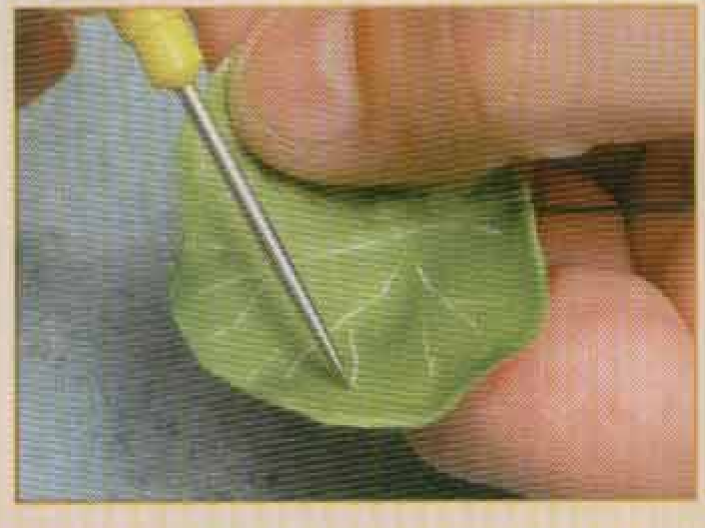




16 Insert a 26g wire into the leaves and soften the edges with a ball tool. Place the leaves to dry on a piece of dimpled sponge, lift the leaves slightly just to give a little movement.

17 Use an airbrush to spray the leaves with a mixture of green, brown and yellow.

18 Whilst the leaves are wet, scratch in the veins; refer to the template for a guide.



19 Colour the calyx of the flowers and buds to match the leaves.

20 Tape several leaves and flowers together for the top arrangement as shown, position into a posy pick and place onto the top cake. Arrange the other flowers into the favour dish with the stay soft. Finish the cake with a twisted rope and beads and a ribbon around the board.

Cake
DIFFICULTY RATING
A

utumn Gold Wedding Cake

by Eileen Harper

When we think of autumn, our minds conjure up the rich hues of gold, yellow and brown and this has been reflected in the flowers chosen to decorate this wedding cake. The ivory cake has been given a soft antique glow with the gold lustre spray that adds to the richness of the colours used.

YOU WILL NEED

- fruit cakes round 15, 22.5 and 30cm (6, 9 and 12in)
- marzipan 3.5kg ($7^1/_2$lb) (Sweet Success)
- regalice ivory 4.5kg (10lb) (Renshaw)
- royal icing 110g (4oz)
- flower paste white and ivory
- edible glue (Holly Products)
- paste colour gooseberry and paprika (Sugarflair)
- dusting powder-burgundy, spring green, brown, egg yellow, primrose and gold (Sugarflair)
- cake boards double thick round 15 and 22.5cm (6 and 9in)
- cake drum round 38cm (15in)
- piping tubes numbers 1, 1.5, and 5
- ball tool number 1 (PME)
- foam pad (CelCakes)
- arum lily cutters 43 and 53mm ($1^1/_2$ and 2in)
- pointed ivy leaf medium (TinkerTech)
- orchid cutter Cooktown (TinkerTech)
- mini orchid cutter (TinkerTech)
- rose leaf plunger veiner/cutter small (PME)
- ivy leaf veiner
- tiny rolling pin
- ceramic veining tool (Holly Products)
- wire white 24, 26 and 28 gauge
- wire green 26 gauge
- wire gold 26 gauge
- posy spikes 2
- beads for wires
- flat dusting brushes
- paintbrush size 0
- rejuvenator spirit
- florist tape white, brown, straw and nile green

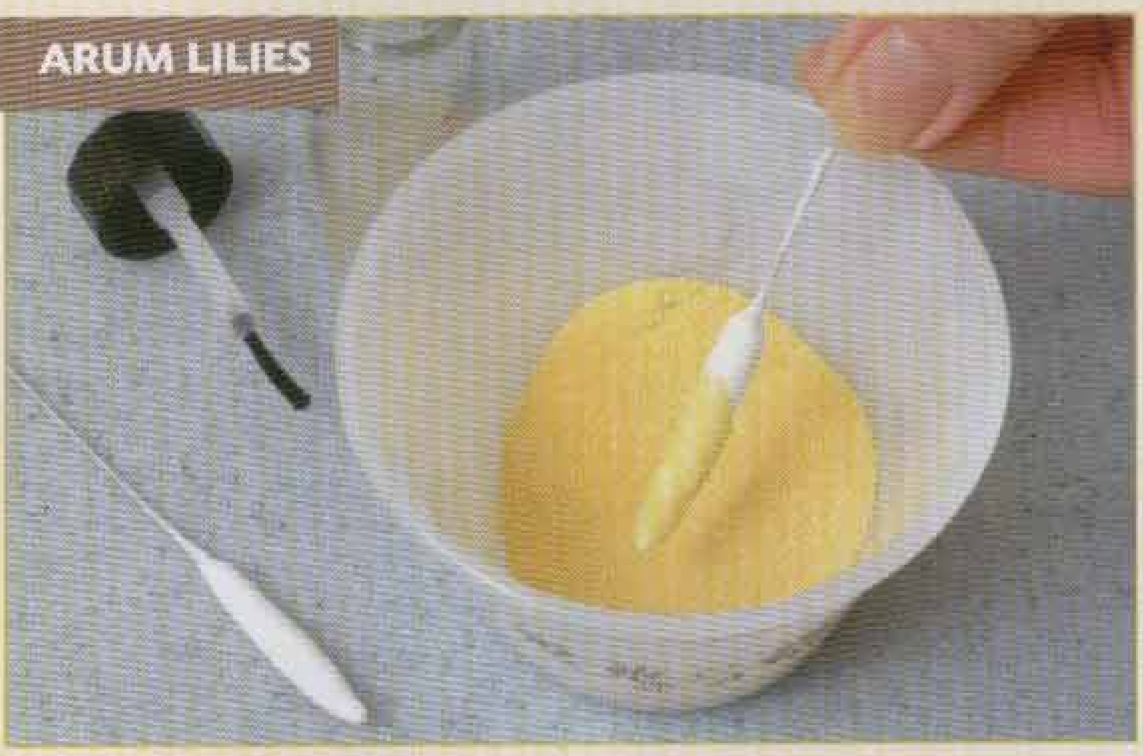
Preparation

Cover the large drum with ivory paste and at the same time marzipan all the cakes. After a couple of days cover the bottom tier with ivory paste and place centrally on the covered board. Attach the smaller cake to the appropriate double thick board with a little royal icing and cover with the ivory paste make sure the cake and board is covered. Insert three dowels in a triangle shape into the base cake; make sure that the next cake will cover the dowels. Trim off the dowels so they are flush with the surface of the cake. Place the middle tier centrally onto the base cake and repeat for the top tier.

Cake Tip

It is always advisable to allow the bottom tier to stand for a few days to firm up before you attempt to tier up the cake.

1 Spray the gold lustre randomly over the cakes. Finally finish with the ribbon and with a number 1 tube pipe brown icing around the base of each cake and attach the beads into the icing.



2 Make the spadix for the arum lilies well in advance. Push a double 24g white wire into a sausage of white paste, $^2/_3$rds the length of the cutter. Colour a little semolina with primrose and use to coat the glued spadix. When dry, dust the base with burgundy.

3 Use paprika coloured paste for the brown lilies and white paste for the yellow lilies. Cut out the petals and vein with the ceramic veiner. Create slight movement around the edges with a ball tool.

4 Apply glue to the base of the petal and wrap around the spadix. Fold back the edges of the petal. Shade the flowers with burgundy and spring green. Waft the flowers through the steam of a boiling kettle to set the colours. Tape the stems with nile green.

HYPERICUM BERRIES

5 Place a small ball of gooseberry green paste on a 26g white wire. Brush with burgundy colour and then dip into edible glaze. When dry, cut a calyx with the small cutter from the mini orchid to make the back of the berry.

6 Secure the calyx to the back of the berry and brush with burgundy powder. Tape in bunches of five with white tape. Dust the tape with burgundy dusting colour.

COOKTOWN ORCHID

7 To make this beautiful orchid follow the method below.

TECHNIQUE

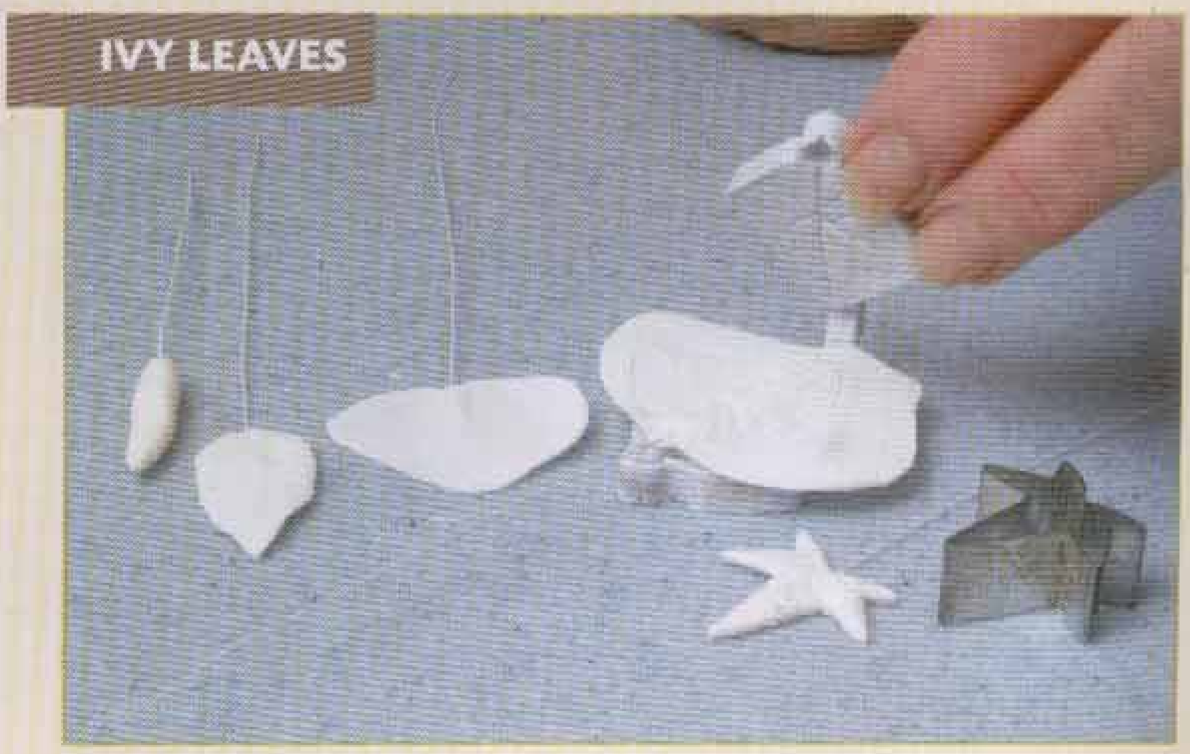
Cooktown Orchid

For the centre column insert a 26g white wire into a sausage of ivory paste, flatten the end slightly and curve. Cut out the throat and vein all three sections. With a cocktail stick frill the edge of the centre section. Cup the side sections with a ball tool. Paint glue along each edge of the column and attach to the throat. Gently curl back the middle frilled section. Cut out the back petals, vein, ball the edges and attach to the back of the throat. When dry dust the back petals sparingly along the edges with the spring green. Tape the stems with green tape starting 2in down from the back of the flower head.

BEECH LEAVES

8 Roll a sausage of paprika petal paste and insert a 28g wire. Thin the paste either side of the wire with a small rolling pin. Place the rose leaf plunger cutter centrally over the wired paste, cut out and vein. When dry, brush with brown and gold powder.

IVY LEAVES



9 Make the ivy leaves exactly the same way as for the beech leaves but with ivory flower paste. Place the wired paste between the double-sided veiner, remove and then cut out with the pointed ivy cutter.

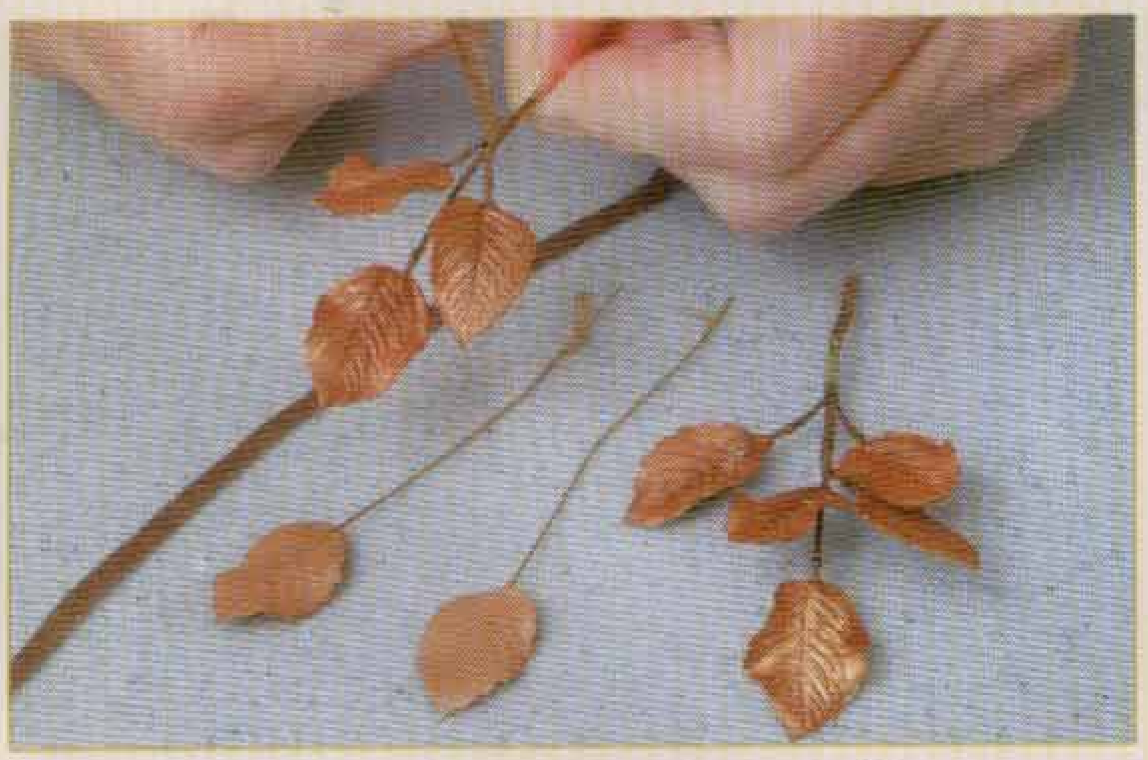
10 Paint the leaves with gooseberry mixed with a little rejuvenator spirit, from the centre outwards, leave a little of the cream along the edges. Fold brown tape onto 28g wires to make the twigs and then twist tightly to achieve shape and knots.

MINI ORCHID

11 Make small pips with ivory paste and make the tiny columns as before. Cut out the back petals and cup four of the petals inwards. Turn over and cup the last petal and attach to the throat. Paint the edges of the throat and the tiny dots with a number 0 brush and burgundy. Tape in groups of three pips with two or three full orchids.

12 Glue the beads at intervals onto the gold wires with a glue gun. Take care that the glue is not seen if possible. Bend the wires slightly.

13 Collect all the flowers, beads and leaves together ready for assembly. You will need 8 large lilies (to include 4 yellow), 5 smaller lilies, 8 Cooktown orchids and 10 - 12 mini orchids.



14 Assemble the beech leaves in groups of five or seven leaves begin with the top centre leaf. Tape the stems with brown tape.

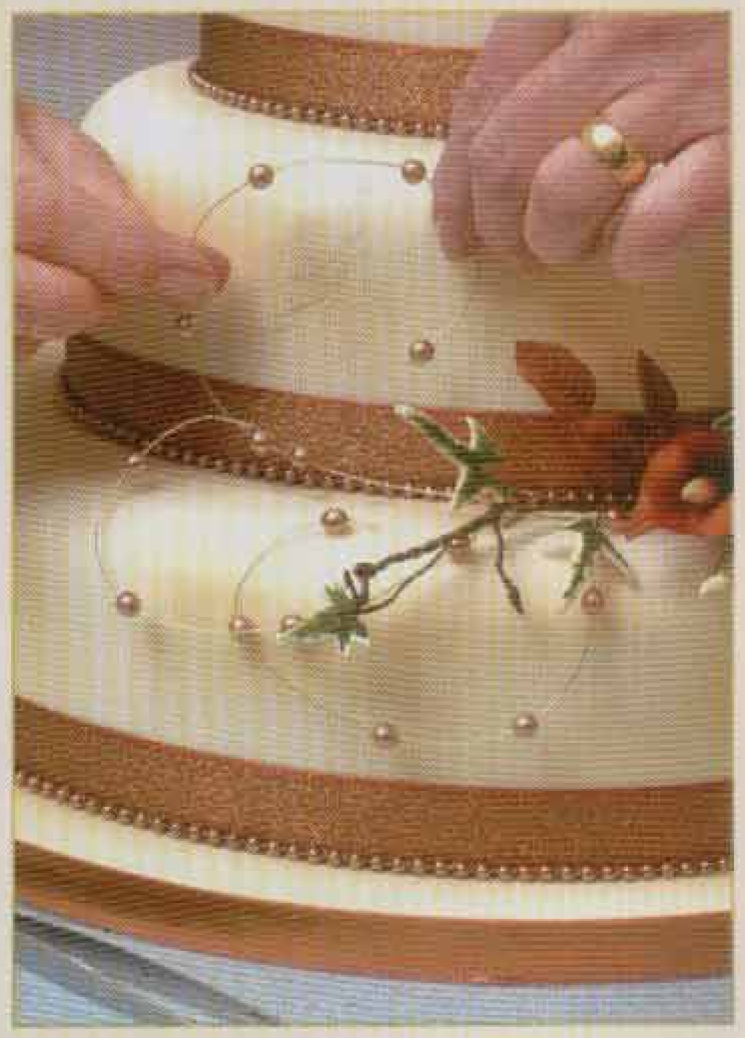
15 Tape the ivy leaves interspersed with brown twigs to give realistic sprays.

16 The flowers are taped to the main stem with green tape. The spray is made in two similar parts. Start with the trailing ivy; add the beech leaves and the main flowers. Trim away any excess wire to keep the spray neat as you work.

17 Insert a posy spike into the centre of the top tier, fill this with paste and insert the top spray into the top posy pick with tweezers. The top spray must be long enough to fall over the side and be level with the middle tier. Insert a second spike in the top/ side of the middle tier.

18 Gently push the second spray into the middle tier. Carefully bend the spray so that it follows the curve of the cake and points to the right hand side.

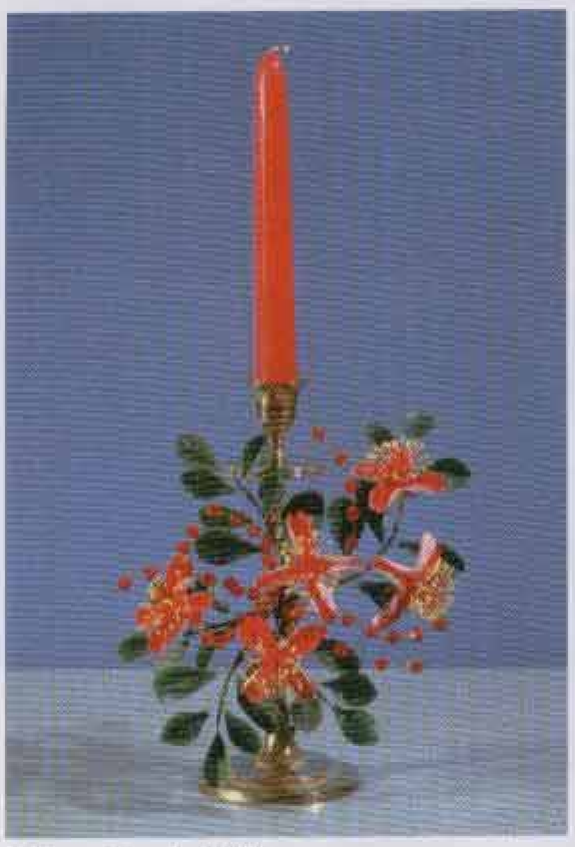
19 The beaded wires are curved and inserted separately into the posy spikes.



20 Look at the overall shape of the sprays and bend any of the wires to shape the spray if necessary. Finish the edge of the board with a matching ribbon held in place with double-sided tape.

Harrow College report

Earlier this year Cake Craft & Decoration visited Harrow College to photograph the work of some of contributor Ulla Netzband's students. The students are a mixed ability recreational class who meet once a week. Regardless of experience all students are given equal help in all they do.



Feijoa, Carole Williamson

Cymbidium, Oncidium, Encyclia, Pam Poole

Peacock iris, snowball roses, hypericum berries, Claudette Wadood

Cape Chestnut, Peacock Iris, Leila Middleton

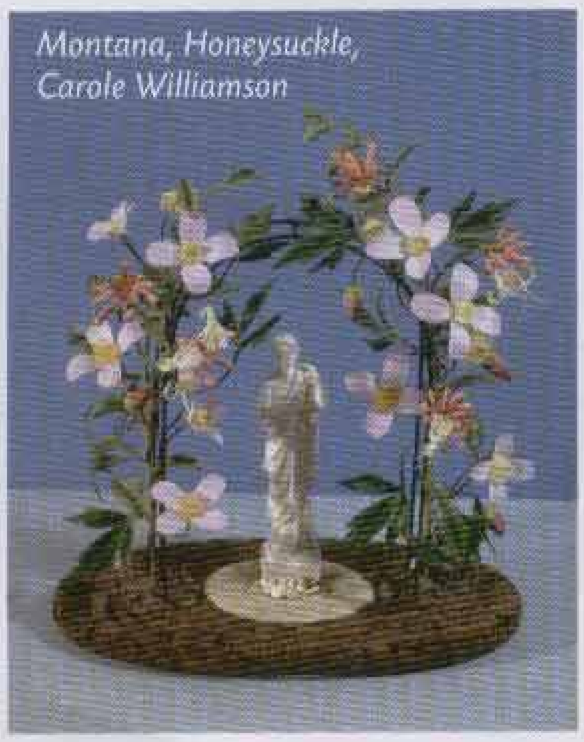
Oncidium Orchid, Balloonflower, Day Lily, Leila Middleton

Cyclamen, David Duque, Leila Middleton, Pam Poole

Lisianthus, Arum Lillies, Claudette Wadood

Open Rose, Bouganvillae, Melanie Braverman

Slipper Orchid, Gerbera, Iris Moxham

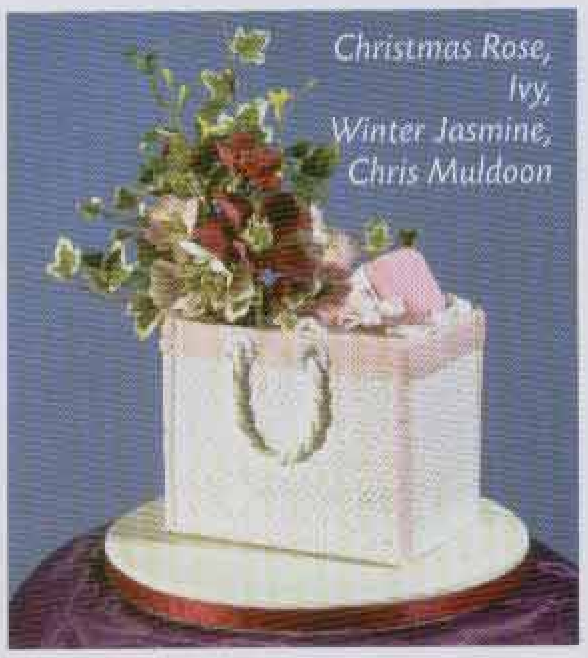


Montana, Honeysuckle, Carole Williamson

Feijoa, xmas bells & berries, Jo Gutwin

Magnolia, Liz Coles

Asian Dayflower, Evening Primrose, Jyotibala Kothari

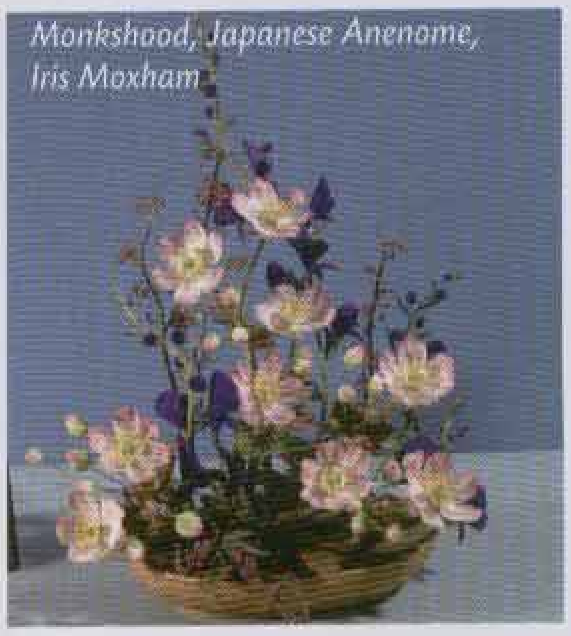


Christmas Rose, Ivy, Winter Jasmine, Chris Muldoon

Lemboglossum Orchid, Chris Muldoon

Nasturtium, Oncidium Orchid, David Duque

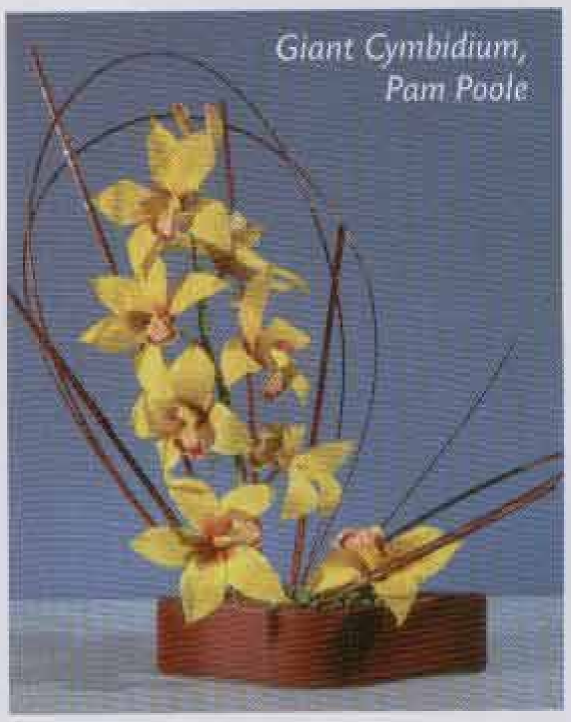
Aspasia Orchid, Maria Cea-Sastre



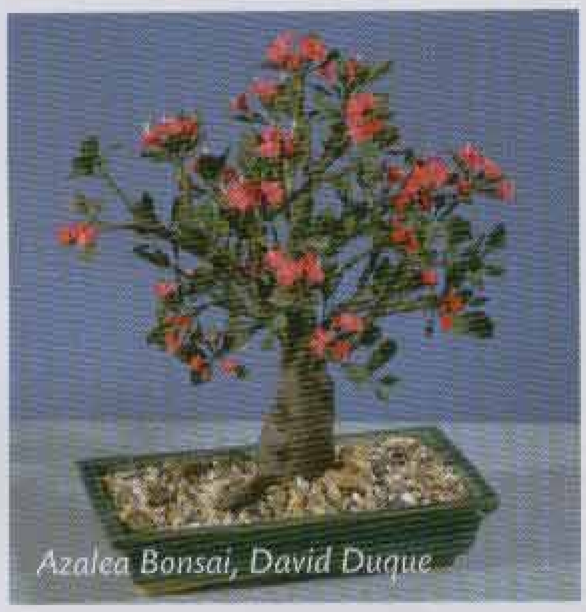
Monkshood, Japanese Anenome, Iris Moxham

Moth Orchid, Melanie Braverman

(from left to right, back row) Pansies, Jyotibala Kothari, Yolanda Navarro Puerto, (from left to right, front row) David Duque, Liz Coles



Giant Cymbidium, Pam Poole



Azalea Bonsai, David Duque

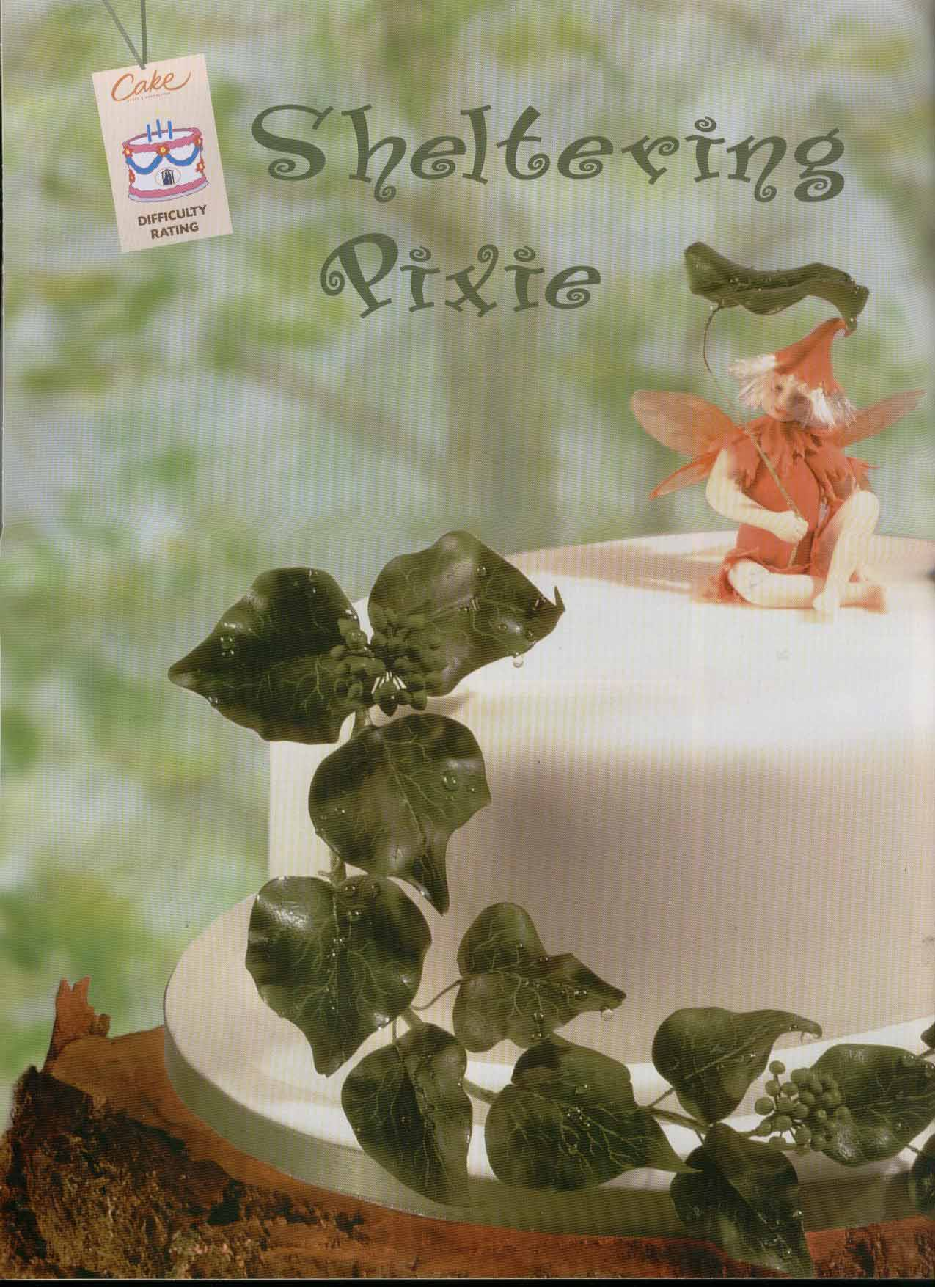
Hibiscus, Mitra Izadpanah

Passion Flower, Iris Moxham

(from left to right, front row) Pansies, Iris Moxham, Carole Williamson, Jo Gutwin, (from left to right, back row), Chris Muldoon, Leila Middleton

Student Leila Middleton tells us: "It is truly gratifying to see the continual improvement in everyone's work and the joy we take as a group from any one person's success upon entering competitions. As a teacher, Ulla inspires us to achieve, but if something does not quite make the grade she says: "Try again - next time it will be better" - and it always is. I can only urge anyone thinking about joining a class to take the first step. I did and have never regretted it for a moment.

Sheltering Pixie



by
Jeannean Howe McCartin

For all of us that still believe in the magic at the bottom of the garden.

Preparation
Secure the oval board onto the top of the round board with a little PVA and leave to dry. Position the cake onto the cake board and coat with marzipan and sugarpaste. Roll out a long narrow strip of sugarpaste and cut a straight edge along the length and then roll up. Moisten the oval board with alcohol and unroll the icing covering both the face and the edge of the board. Ice the round board in two sections, joining the paste at the narrow points. Insert a flower pick on the left-hand edge of the cake and another centrally on the right three inches from the edge.

Colour modelling paste with chestnut for the pixies clothes and mix the flesh paste with paprika and a touch of dark brown.

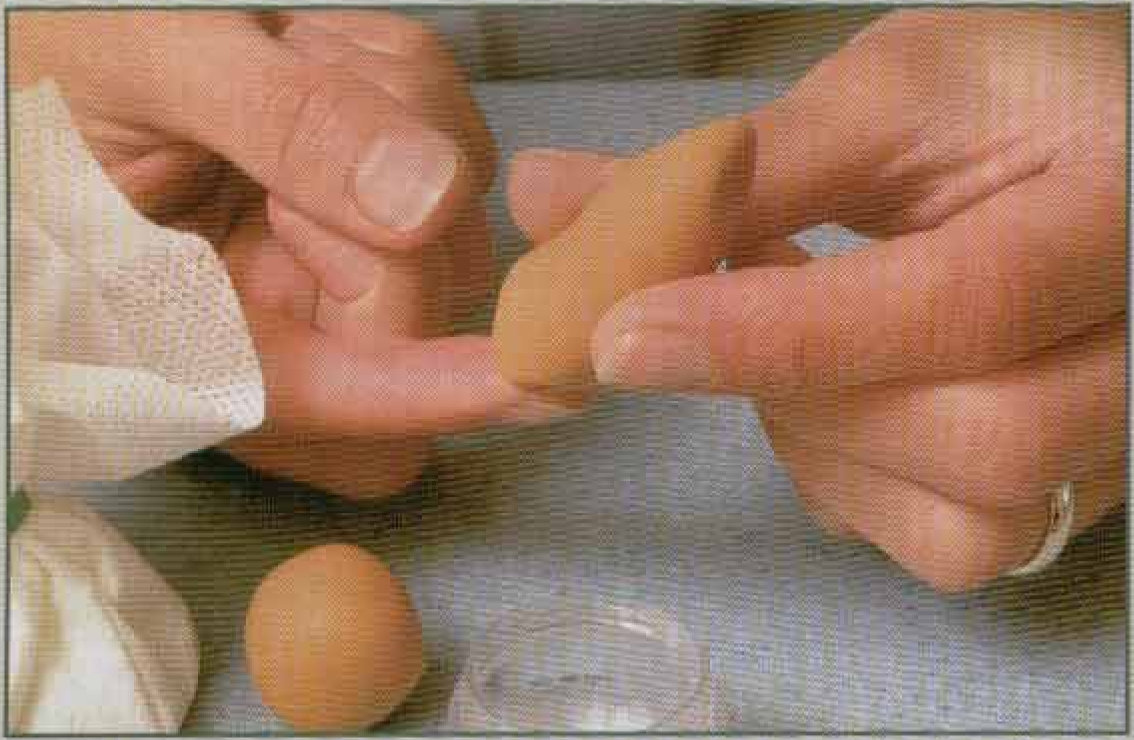
The head is moulded with the largest size of the fairy head mould. Dust with cornflour and firmly press in a smooth ball of paste until it squeezes over the edges, fold this back over to form the back of the head, this will not be neat but will be covered with hair. Place the head on a cocktail stick until thoroughly dry.

Approximate Size Guide

Head	size 10	Body	size 12
Legs	size 7	Arms	size 7
Trousers	size 7	Sleeves	size 7
Collar	size 6	Hat	size 7

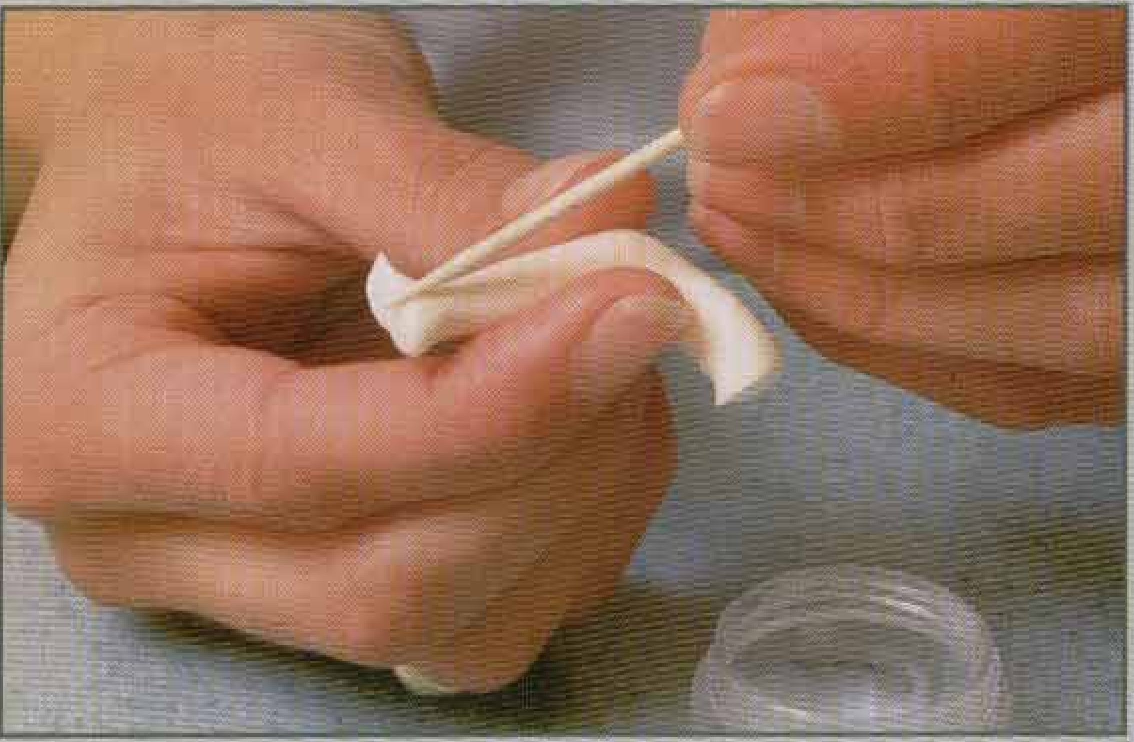
YOU WILL NEED

- fruit cake oval 20cm (8in)
- apricot glaze
- clear alcohol
- marzipan
- sugarpaste white
- flower paste
- drum board oval 23cm (9in)
- drum board round 25.5cm (10in)
- fairy head mould (Holly Products)
- wires 24, 26, 28 and 30 gauge
- uncoated 33 gauge wire
- gelatine granules 1 tbsp to 1/4 pint of water
- piping gel
- silk thread
- edible glue
- two yellow flower picks (A Piece of Cake)
- florist tape pale green
- paste colours paprika, dark brown, gooseberry and chestnut
- dusting colours plum, holly/ivy and foliage green
- droplet colours fern and old gold
- size guide (CelCakes)

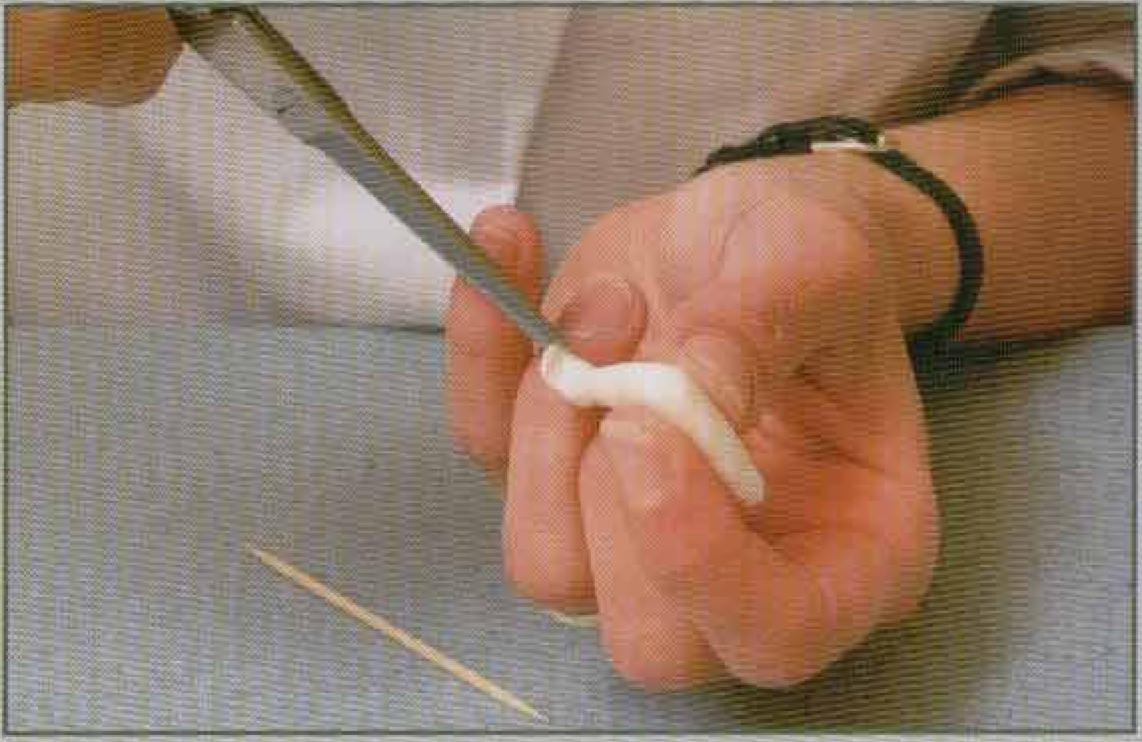


1 Roll a smooth ball of chestnut coloured paste into a cone. Pinch together at the top and bottom to form the arm and leg sockets. Place in your palm and roll the middle with your little finger to form a waist.

2 Shape a smooth ball of flesh coloured paste into a thin sausage. Roll the paste at the ankle and heel areas, between finger and thumb. Flatten the paste at the base of the ankle; don't make the foot too wide for the leg.



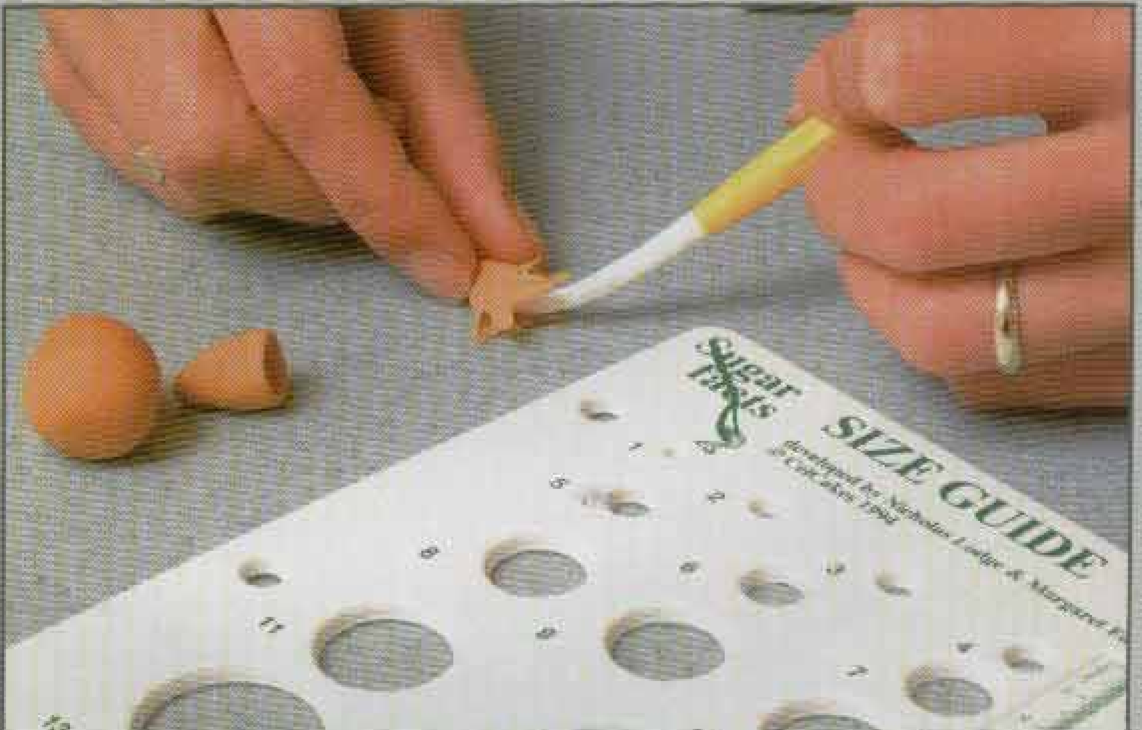
3 Use a cocktail stick to shape the raised arch of the foot, roll the paste backwards to give a more pronounced heel.



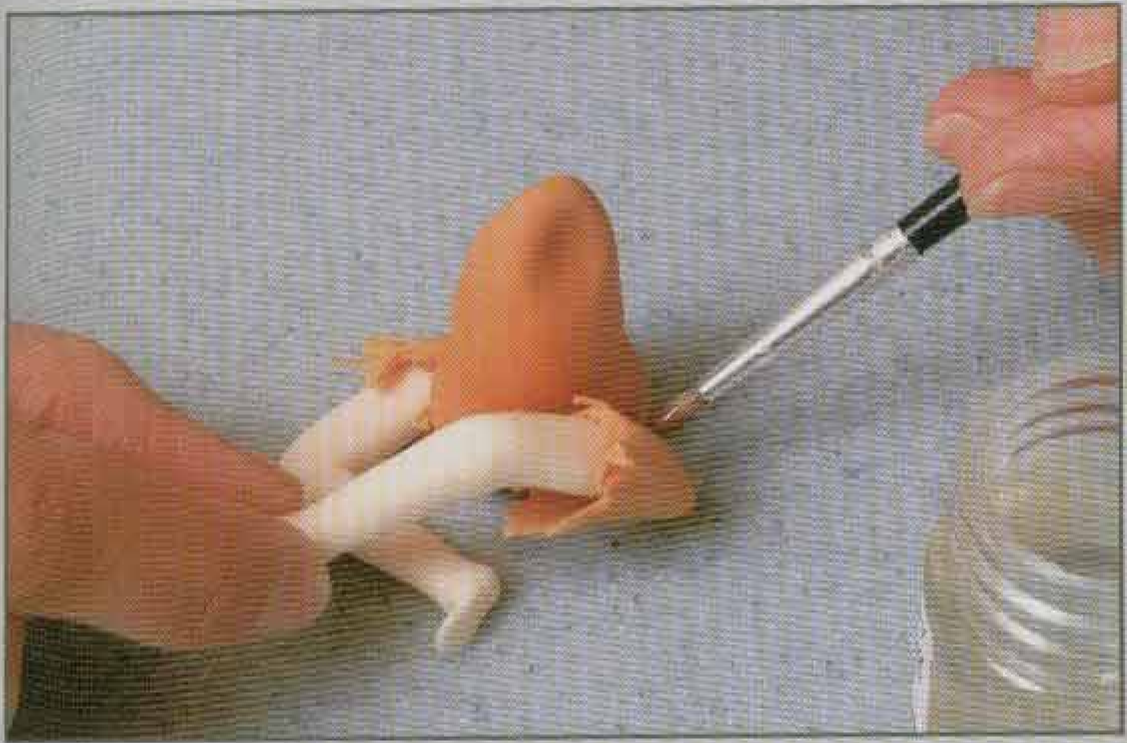
4 Cut through the paste with a small pair of scissors to form the toes. Gently pat the tips of each toe with a cocktail stick. This will round them off and separate them slightly. Curve the toes upwards to give the foot more life.

5 Stroke the paste away from the back of the knee, down towards the calf and up towards the thigh with thumbs. Position the leg and pinch the paste quite firmly just below and above the knee, making the knee cap more pronounced and shaping the leg and thigh.

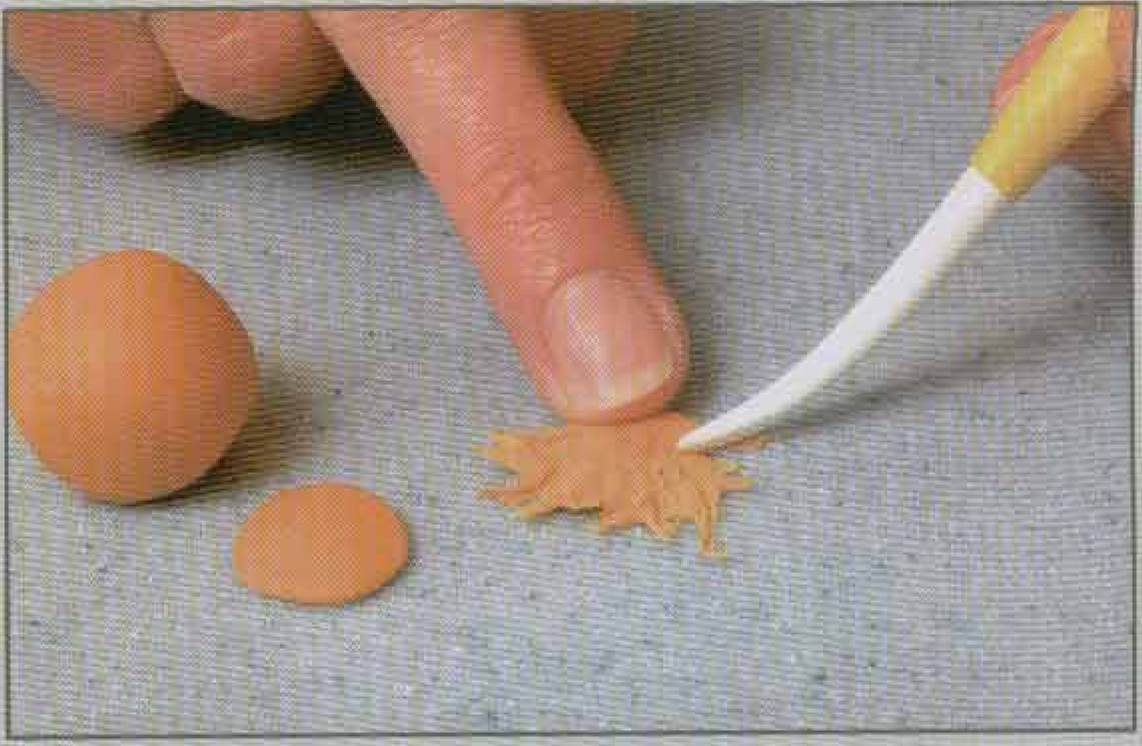
6 Mould the arm in exactly the same way as for the foot. Flatten and elongate the hand. Use a small ball tool to gently cup the hand. Cut the fingers first and then remove a 'V' shape leaving the thumb slightly fatter than the fingers.



7 For both the trousers and sleeves form a cone of paste and hollow out with a cel stick. Use a dresden tool to gently pull away the paste around the rim. This is done randomly, the more rough and jagged the better.



8 Moisten the inside of the trousers and sleeves with a little glue and place the arms and legs inside the cone. Position the arms onto the body whilst damp to enable the trousers and sleeves to be moulded around the body.



9 Shape a small disk of paste for the collar and pull away the outer edge in the same way as for the trousers. Moisten the neck and position the collar. With a small ball tool, make a hollow in the top of the collar to hold the head.

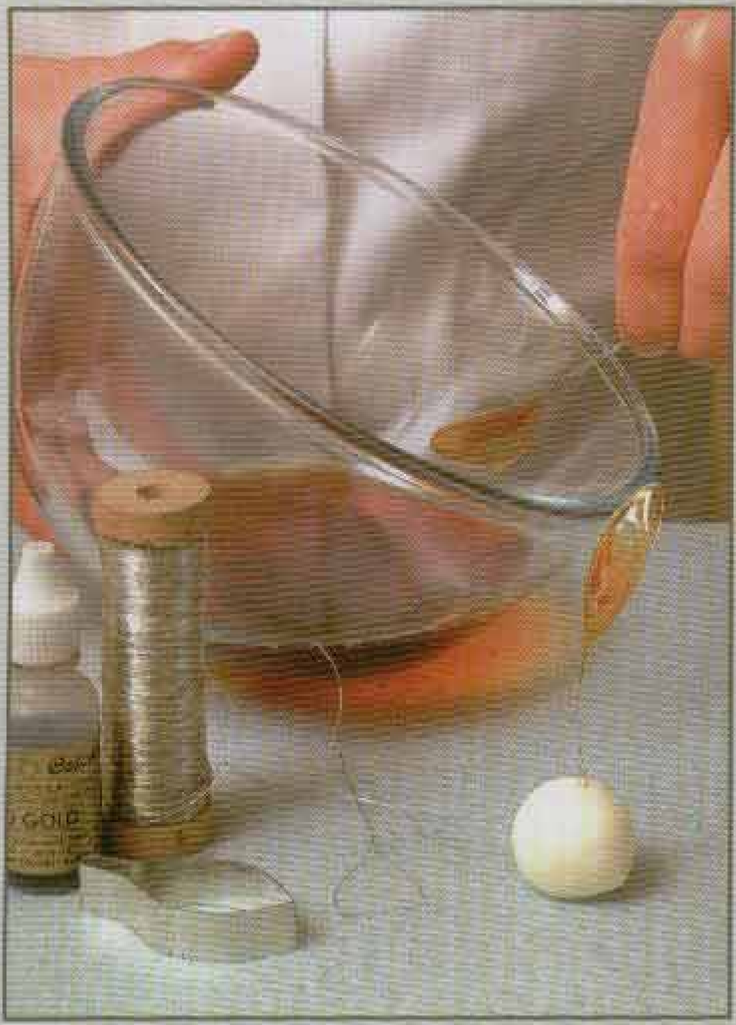
10 Wind the silk thread around your fingers fifty times. Remove from the fingers and twist into a figure of eight. Fold in half and hook a 28g wire over the thread and twist to secure. Cut through the loop.

11 Hold the thread onto the work surface over the wire and stroke applying quite a bit of pressure with a plastic blade until the thread unravels leaving very fine strands.

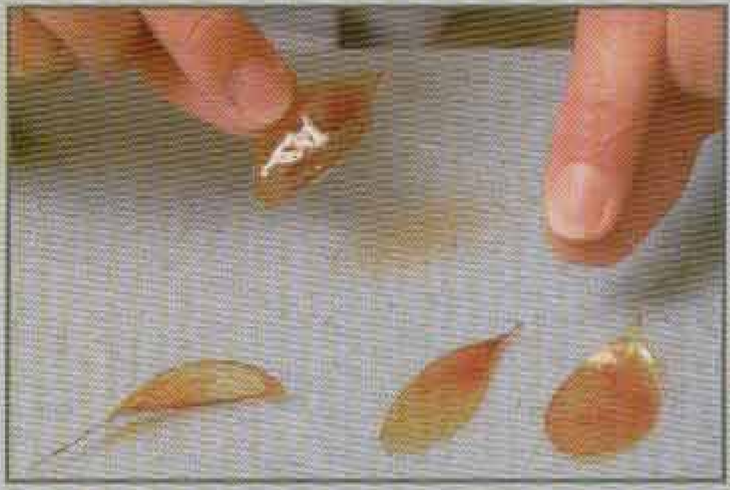
12 Glue around the hairline. Hold the wire so that the threads fall downwards and position centrally onto the head so the wire is standing up from the head. Smooth the hair around the head, not forgetting the fringe. Trim the wire a few millimetres away from the twist. Trim the hair.

13 Dilute a little paprika with alcohol to outline the eyes and paint the lips. Use dark brown for the iris. Dust the cheeks with plum. Moisten the hollow on the neck and position head at a slight angle.

14 Make the hat from a cone of paste in the same way as the trousers. Thin the end of the cone to a point and curl over. Glue the inside of the hat and place in position on the head, hiding the exposed wire holding the hair. MAKE SURE THE RECIPIENT KNOWS THERE ARE WIRES IN THE MODEL.

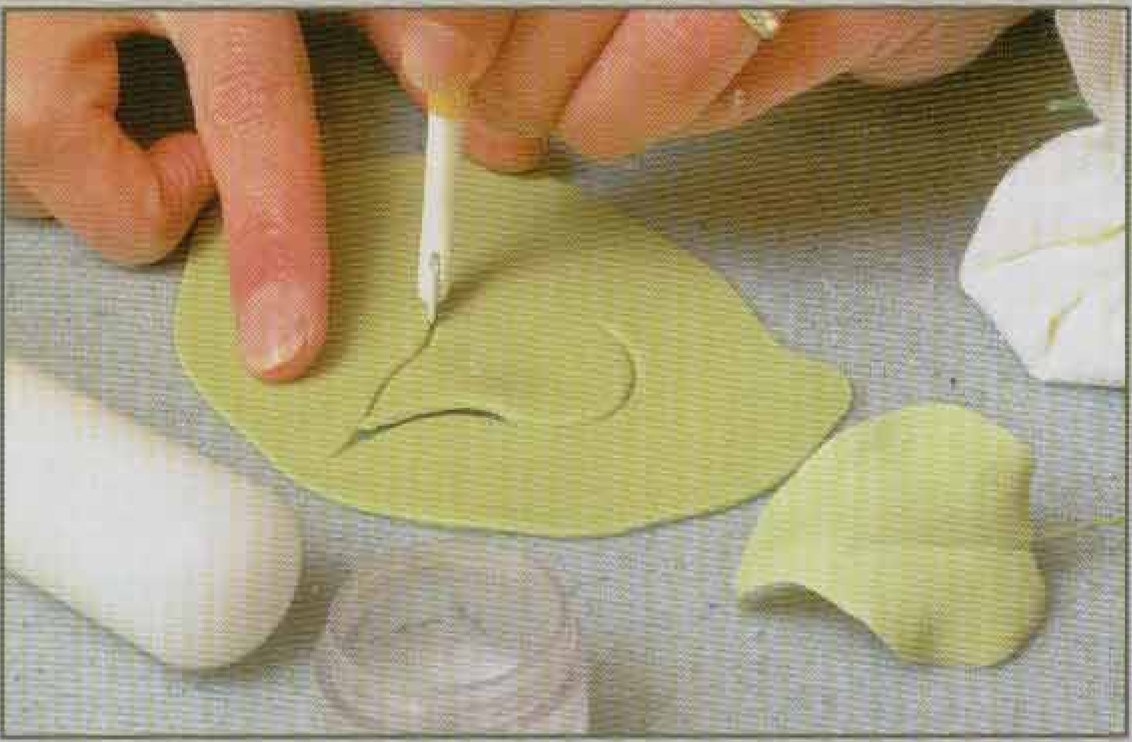


15 Wrap the uncoated wire around the orchid petal cutter and twist the ends together. Heat the gelatine granules and water until dissolved. Add several drops of old gold droplet colour and swirl to give an oil slick effect rather than a solid colour. Dip the wire into the gelatine and remove gently.



16 When the wings are dry, carefully untwist the wire and then gently peel the wire away from the wing.

17 Pipe a bead of clear piping gel onto the pixie's back to attach the top set of wings. They may need supporting with sponge blocks until the piping gel has dried. Pipe a second bead over the top of the first and repeat with the second set of wings.



18 Roll out the paste, coloured with gooseberry, to the thickness of a penny. Cut out the leaf with a cutting wheel. Insert a moist 26g wire. Smooth the edges with a ball tool and dust the edges of the leaf with moss green and then repeat the dusting with foliage green and holly/ivy.

Cake Tips

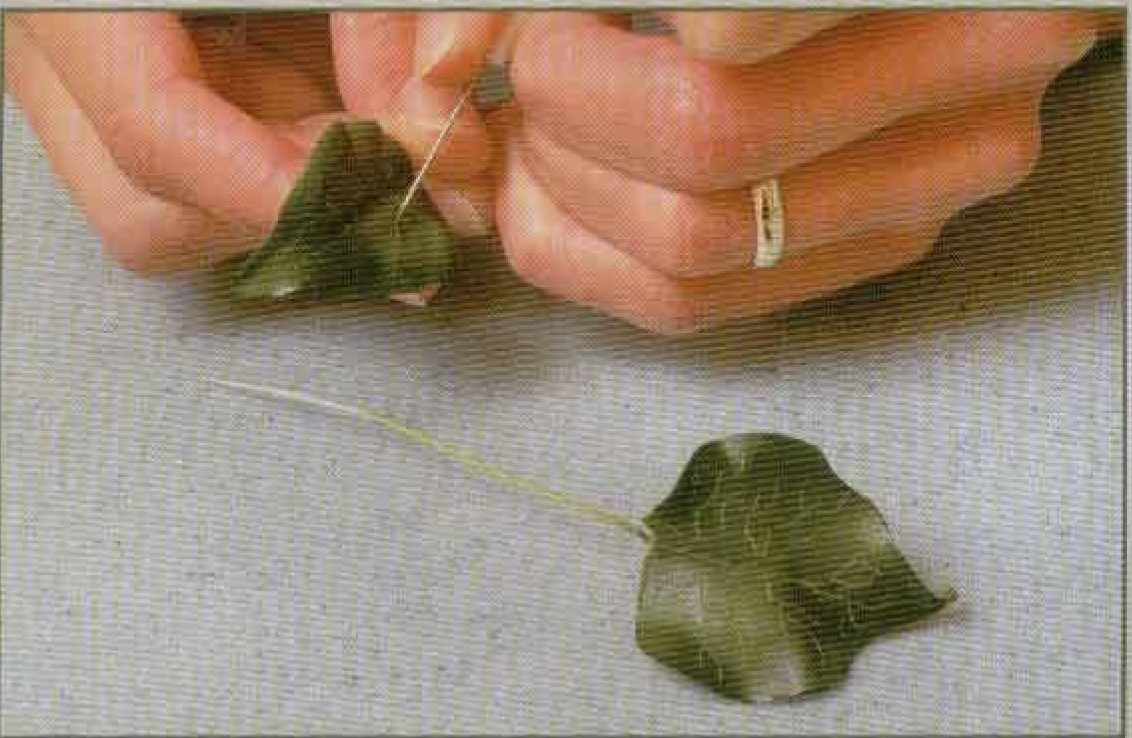
Make modelling paste by combining equal quantities of flower paste and sugarpaste.

To help achieve even sized fingers and toes cut the little ones first leaving the thumb and big toe until last.

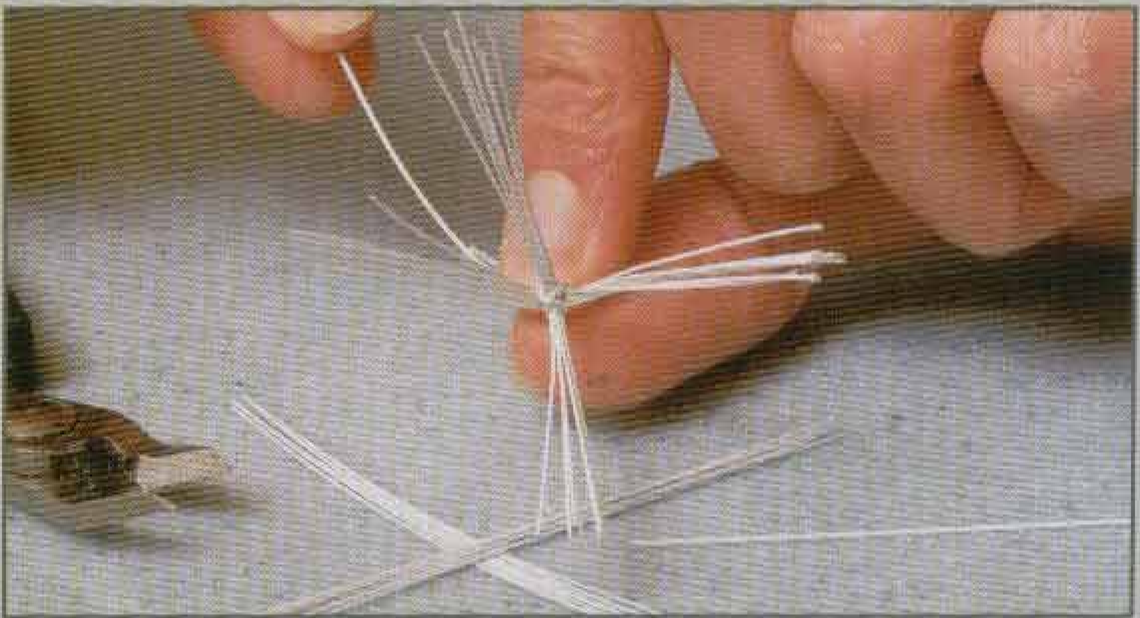
To make the hand appear as if it is holding the leaf, curve the fingers and thumb loosely around a cocktail stick.

Curve the wire in a loose question mark shape to help the leaf support its own weight.

To style the hair, brush a tiny amount of glue onto the ends and stroke upwards with your finger.



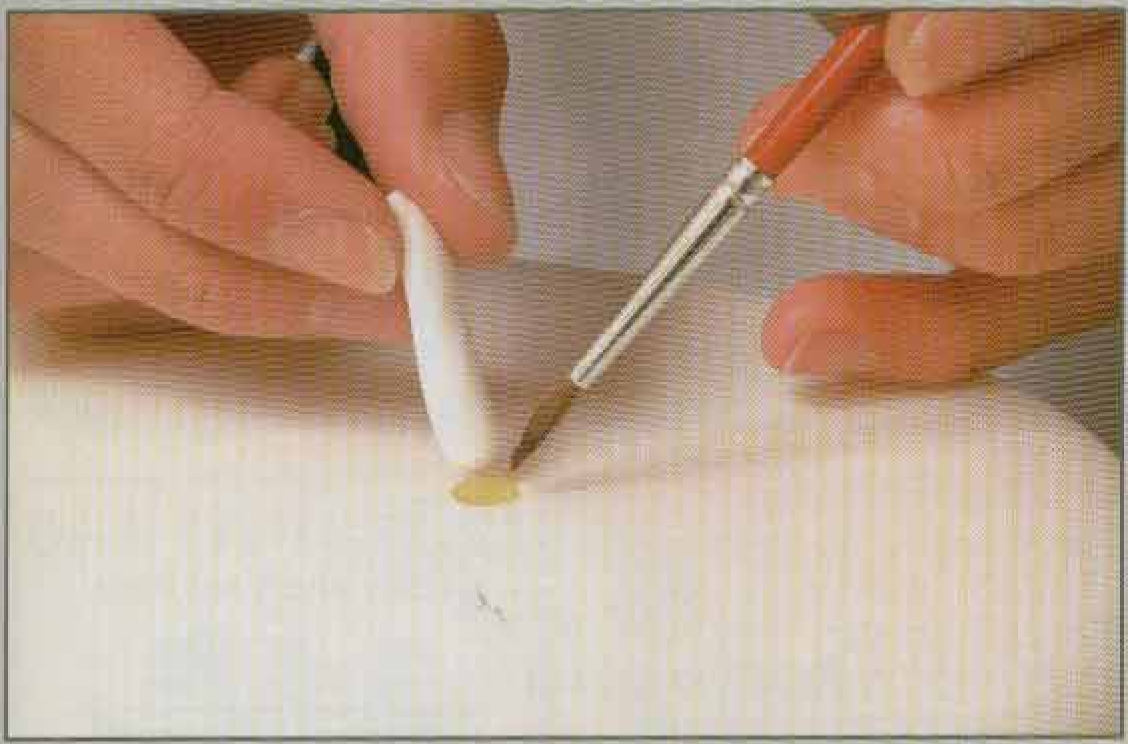
19 Steam the leaves heavily to give a gloss. When dry, use a scriber to scratch in the veins, beginning with the central vein. Support the leaf from beneath whilst working.



20 Hold several short lengths of 30g wires in a cross. Hook a 26g wire over the centre. Hold the longer length tightly, wrap the wire around in a cross formation. Twist the two ends together and cover with moss green tape. Trim the wires into a dome.

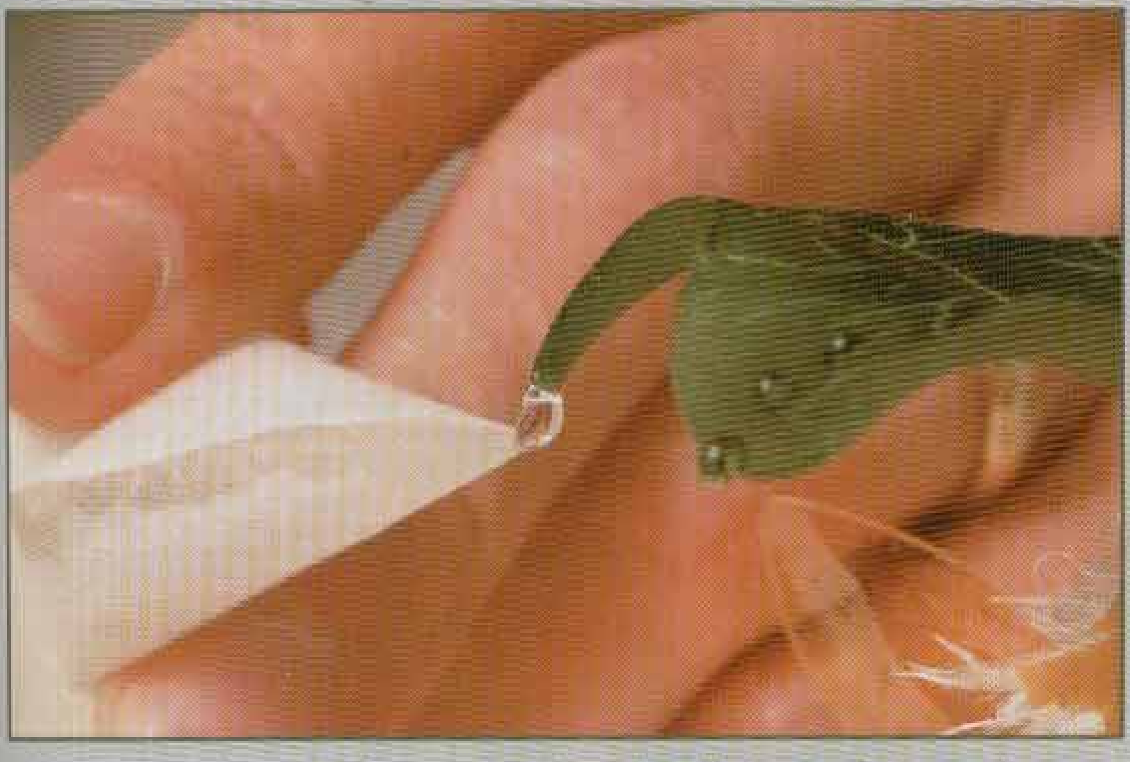
21 Paint the wires with fern droplet colour. When dry, roll tiny balls of gooseberry paste and secure onto the tips of the wires with edible glue. Colour with a mixture of moss and foliage green.

22 Whilst holding the leaf curve the wire downwards. Begin the stem with a small leaf; add in further leaves gradually getting larger. Add strength to the stem by taping in a 24g wire. Tape the berries in between the leaves and tilt the leaves in random directions along the stem.



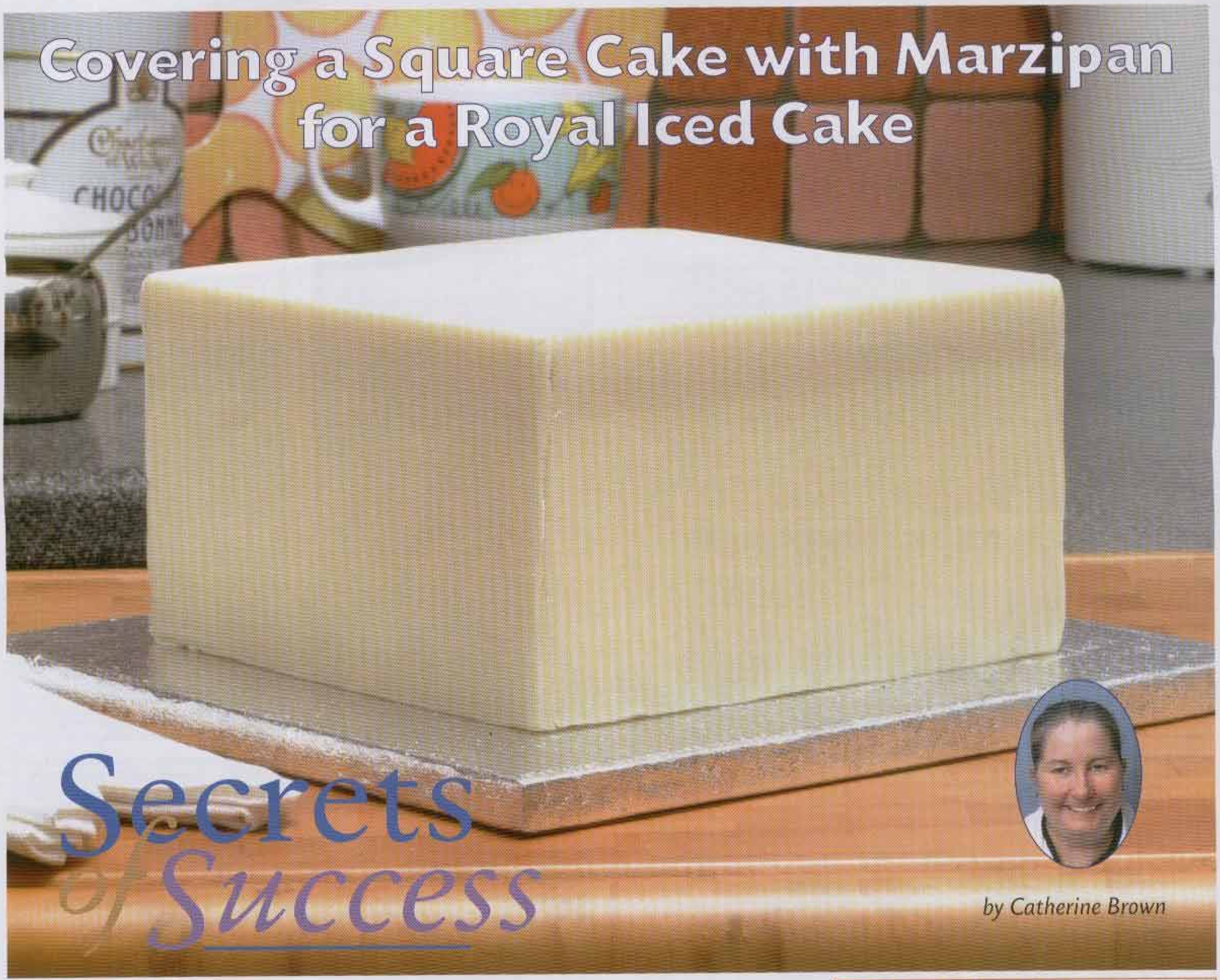
23 Moisten the inside of the flower pick with glue and insert a sausage of paste. Glue the bottom of the pixie and position him with the flower pick between his legs.

24 Moisten the bottom of the stem of a large leaf and carefully thread the stem through the cupped hand and down into the flower pick. Insert the stem of ivy into a posy pick to trail around the front.



25 For the raindrops, pipe beads of clear piping gel around the pixie and on the leaves. A few droplets down the stem of the leaf and into the pixie's hand will prevent the leaf moving when dry.

Covering a Square Cake with Marzipan for a Royal Iced Cake



Secrets of Success

by Catherine Brown

Royal iced cakes have a very distinctive look, the main feature being the sharply angled finish. In this article we aim to further your skills by demonstrating the marzipan foundation on a square cake. Progress on the path to success!

Note

Marzipan is easily contaminated and will then ferment. Ensure all equipment and worktops are clean. In hot weather, it is best to wash worktops with an antibacterial cleaner and allow to dry.

YOU WILL NEED

- square fruit cake base
- square cake drum 7.5cm (3in) bigger than cake base
- marzipan half the weight of the fruit cake base
- wide topped bowl of icing sugar for
- dusting/icing sugar shaker
- apricot pureé/glaze (Supercook - available from supermarkets)
- heavy based saucepan or microwaveable bowl for pureé
- rolling pin
- ruler
- two plastic side scrapers
- firm bladed palette knife or old style
- ivory handled kitchen knife
- small sharp kitchen knife
- paintbrush or similar 2.5cm (1in)
- length of string or narrow ribbon
- clean damp white dishcloth
- clean tea towel

Ready Reckoner for marzipan and sugarpaste

If you would like a free copy of this guide send a S.A.E. to Sweet Success, Unit 7, Gauntley Court, Ward Street, Nottingham, NG7 5HD.

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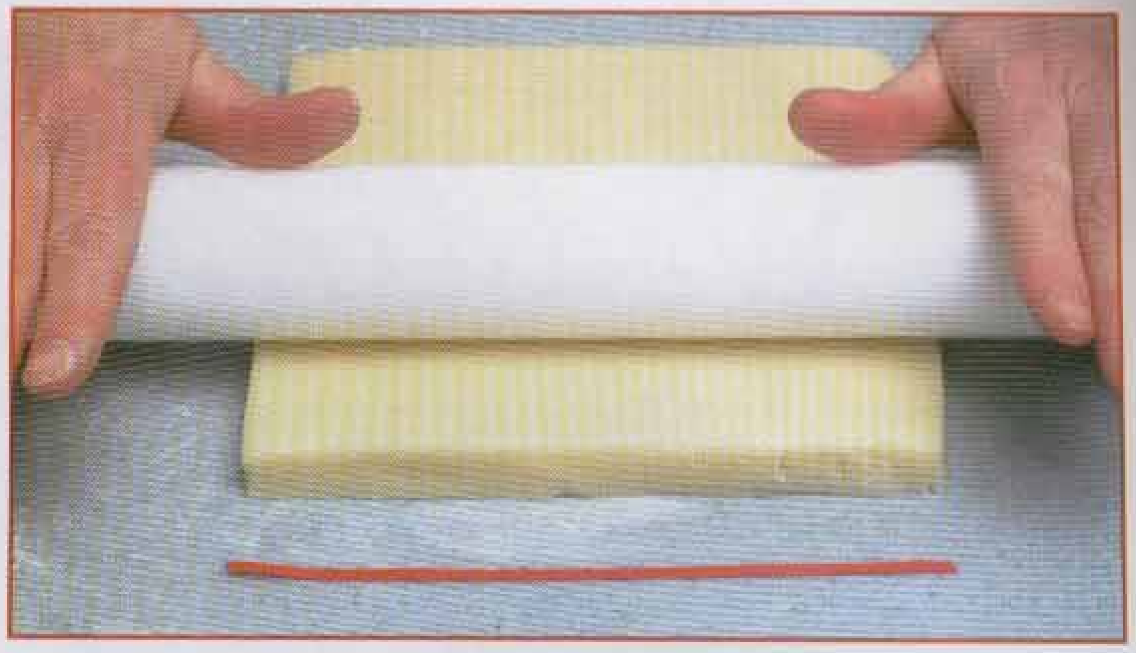
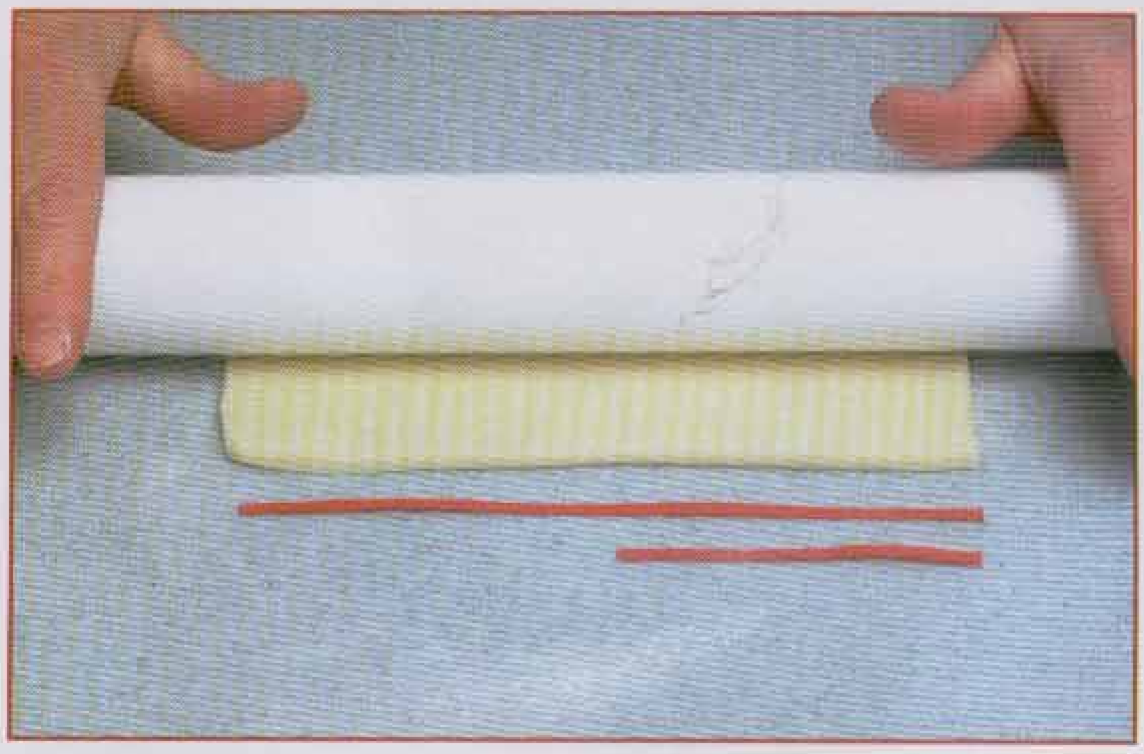
www.sweetsuccess.uk.com

1 Carefully remove parchment paper from the cake base. If the top of the cake is domed, level with a roll of marzipan - attach with apricot pureé and smooth onto the surface of the cake with a stiff bladed knife. Use string to measure the width of the cake.



2 Boil the apricot pureé either on the hob or in a microwave. Take $^2/_3$ of the marzipan and knead gently. Pin (roll) the marzipan into a square for the top of the cake, with a dusting of icing sugar to prevent sticking. Brush the square of marzipan with boiled pureé. **SAFETY NOTE:** Use a rigid bowl in a microwave, which will not soften with the intense heat of the pureé.

3 Transfer the cake base onto the marzipan. If any protrudes, push gently into shape with a dusted scraper. Remove the cake to another dusted area of the bench to allow space to pin out the side strips. Keep the bench and hands clear of cake crumbs at all times to prevent contamination of the marzipan.



4 Measure the depth of the cake and cut a second guide. Gently knead the remaining marzipan and roll into a sausage shape. If you are a novice, divide into four pieces and place three in a polythene bag. Flatten one piece with your hand and pin to a rectangle using the string guides.

5 Brush marzipan with boiled pureé. Lift and attach to one side of cake. Repeat stages four and five to complete the remaining sides. Try to handle the marzipan, not the naked crumb. Clean bench with scraper and redust.

6 Push scrapers firmly against cake sides to create a sharp edge. Hold the scrapers at right angles to the cake top whilst pressing, to correct any slope in the cake base and create vertical sides. Finally, invert the marzipanned base onto a cake drum.

New Recipes for Wedding Cakes

by Valerie Hedgethorne

Instead of the traditional rich fruit cake we are often asked for alternative mixtures for at least one of the tiers. Here are four suggestions for cakes, which can be iced and decorated in the usual manner. The recipes here are for 20cm (8in) tins but other quantities are given on the Food Facts page.

Tropical Fruit Cake

A light fruit cake containing a flavoursome mix of tropical fruits, making a change from the vine fruits in the classic dark fruit cake.

You will need a deep 20cm (8in) round cake tin.

INGREDIENTS

- 225g (8oz) butter or margarine
- 225g (8oz) golden caster sugar
- 4 medium eggs
- 350g (12oz) plain flour
- 2 level teaspoons baking powder
- 50g (2oz) dried ready-to-eat apricots
- 50g (2oz) dried peaches
- 50g (2oz) dried pears
- 50g (2oz) dried papaya
- 50g (2oz) crystallised ginger
- 50g (2oz) crystallised pineapple
- 50g (2oz) glacé cherries
- 25g (1oz) ground almonds
- 1 orange - grated zest
- 1-2 tablespoons milk

METHOD

1. Line the cake tin with double thickness greaseproof paper and grease it. Heat the oven to Gas 2/160°C/300°F.
2. In a large mixing bowl cream together the fat and sugar. gradually beat in the eggs. Sieve together the flour and baking powder and fold them in.
3. Cut the fruits into small pieces, quarter the cherries. Fold them all in a little at a time with the ground almonds and orange zest. If necessary, add the milk to achieve a firm dropping consistency.
4. Put into the tin, smooth the top and make a slight hollow in the centre.
5. Bake for 2 - 2¼ hours or until firm in the centre. Leave for about 15 minutes then turn out onto a cooling rack without removing the paper.
6. When cold, store in an airtight container for 2 - 3 days before decorating.

This will keep well for 2 - 3 weeks.

Orange Sponge Cake with Grand Marnier Butter Icing

This orange cake has a full-flavoured butter icing boosted with Grand Marnier liqueur, used for both the filling and as a base coating under a thin layer of marzipan ready for icing.

You will need a deep 20cm (8in) round cake tin.

INGREDIENTS

250g (9oz) butter or margarine
250g (9oz) caster sugar
5 medium eggs
1 large orange - zest
300g (11oz) self-raising flour
orange food colouring

Orange sugar syrup

110g (4oz) sugar
225ml (8fl oz) water
I orange plus juice from orange above
1 tablespoon Grand Marnier

Butter icing

125g ($4^{1}/_{2}$oz) butter
250g (9oz) icing sugar
I orange-zest
2 tablespoons Grand Marnier

METHOD

1 Line the tin with double thickness greaseproof paper and grease it. Heat the oven to Gas 4/180°C/350°F. Set a shelf just below the centre.

2 Cream together the fat and sugar, gradually beat in the eggs then fold in the sieved flour and the grated zest of the orange, (the juice will be used in the sugar syrup). A little orange colouring can also be used.

3 Put into the tin, make a slight hollow in the centre and bake for approximately I - $I^{1}/_{4}$ hours or until firm to the touch. Leave in the tin before removing onto a cooling rack.

4 In a small pan dissolve the sugar in the water, bring to the boil and add the orange zest, then boil for a few minutes. Cool slightly then add the juice of the oranges and the Grand Marnier.

5 Skim the top crust off the cake and slice it across in half. Prick the surfaces of both halves with a fine skewer and spoon on the orange syrup.

6 **Butter icing:** Beat the butter until soft then incorporate the icing sugar. Beat in the orange zest and the Grand Marnier. To assemble: Sandwich the cakes together with $^{1}/_{3}$ of the butter icing. Using the remainder, coat the whole cake evenly in readiness for the final coatings of marzipan and sugar paste.

If using paste colour dilute it with a few drops of water to enable it to mix in easily and evenly.

White Chocolate Cake with Dark Chocolate Ganache

Everyone seems to like white chocolate, and when it is teamed with a delicious dark chocolate ganache it is a winner. This cake could be covered with chocolate sugar paste or a pouring chocolate ganache and have chocolate decorations.

You will need two 20cm (8in) straight-sided sandwich cake tins.

INGREDIENTS

110g (4oz) white chocolate
4 tablespoons milk
225g (8oz) butter or margarine
225g (8oz) caster sugar
4 large eggs
225g (8oz) self-raising flour
1 level teaspoon baking powder
25g (1oz) ground almonds

Ganache filling
175g (6oz) good quality plain chocolate
150ml (5fl oz) double cream

METHOD

1 Line the base of the tins with Bake-O-Glide or greased greaseproof paper. Heat the oven to Gas 4/180°C/350°F.

2 Gently melt the white chocolate in the milk and allow it to cool. Cream together the fat and sugar, gradually beat in the eggs then the cooled chocolate.

3 Sieve the flour with the baking powder and fold it into the mixture with the ground almonds.

4 Divide between the tins, smooth the tops and bake for approximately 35 minutes or until golden and firm to a fingertip touch.

5 Remove from the tins onto a cooling rack and allow to get cold before filling.

6 **Filling**: melt the chocolate. In a small pan bring the cream to the boil then mix it into the chocolate. Beat until slightly thickened. Cool until thick enough to sandwich the cakes together.

7 Skim the top crust from the cakes, and level if necessary. Sandwich together with the tops to the inside. The cake is now ready for coating with your desired medium.

8 Note: if using ganache to coat the cake, make double the quantity. To the half required for coating add 25g (1oz) unsalted butter and use whilst of a pouring consistency.

Be careful not to overheat the chocolate whilst melting.

Pink and White Layer Cake

Such a pretty effect is revealed when this is cut. The pink and white layers are coated with pink marzipan under the final coat of sugarpaste, which can be white or pale pink according to the flowers and decorations.

You will need three 20cm (8in) straight-sided sandwich cake tins.

INGREDIENTS

350g (12oz) butter or hard margarine
350g (12oz) caster sugar
6 large eggs
2 teaspoons vanilla extract
450g (1lb) self-raising flour
For pink layers: cochineal or pink food colouring
Butter icing - **for filling and coating under marzipan 175g (6oz) butter**
350g (12oz) icing sugar
cochineal or pink food colouring
Marzipan
450g (1lb) white marzipan
cochineal or pink food colouring

METHOD

1 Base line the tins with Bake-O-Glide or greased greaseproof paper. Heat the oven to Gas 4/180°C/350°F.

2 In a large bowl cream together the fat and sugar, beat in the eggs very gradually with the vanilla then fold in the sieved flour.

3 Put one third of the mixture into one of the tins, spread evenly with a slight hollow in the centre. Into the remaining mixture fold the cochineal or food colouring (dilute paste colour with water) to make it a medium shade of pink. It fades a little in the baking.

4 Divide between the two tins, levelling as before.

5 Bake for approximately 25 - 30 minutes or until firm to a fingertip touch. If one tin is on a lower shelf it may take a few more minutes.

6 Remove carefully from the tins onto cooling racks.

7 Butter icing: beat the butter until soft then gradually incorporate the icing sugar. Colour to a delicate pink.

8 To assemble: Skim the top crust from the cakes. Sandwich the three together with half the butter icing, with the white cake in the middle and the tops of the pink ones to the centre, giving a flat top for icing.

9 Coat the entire cake with a thin coat of butter icing as a base for the marzipan. Colour the marzipan a delicate shade of pink and cover the cake.

10 Finish with sugarpaste and your choice of decorations.

Remove the thin top crust from the tops of the cakes to improve the look of the assembled cake.

Different Size Tins
for Cakes on the Baking Pages

by Valerie Hedgethorne

The recipes in the previous Home Baking pages are all for 20cm (8in) cakes, which is an average size for a middle tier of a three tier cake or a single celebration cake.

The tables below show the quantities for other sizes. In some cases the option of baking the mixture in 2 separate tins is given instead of one large one. With large deep sponge cakes this avoids the problem of browning too much on the outside before the centre is completely cooked.

WHITE CHOCOLATE CAKE WITH DARK CHOCOLATE GANACHE

Tin Sizes			
round	15cm (6in)	25cm (10in)	30cm (12in)
square	12cm (5in)	23cm (9in)	28cm (11in)
white chocolate	50g (2oz)	200g (7oz)	275g (10oz)
milk	3 tablespoons	6 tablespoons	10 tablespoons
butter/margarine	110g (4oz)	375g (14oz)	565g ($1\frac{1}{4}$lb)
caster sugar	110g (4oz)	375g (14oz)	565g ($1\frac{1}{4}$lb)
eggs - large	2	6	10
s.r. flour	150g (5oz)	450g (1lb)	750g ($1\frac{1}{2}$lb)
baking powder	$\frac{1}{2}$ teaspoon	$1\frac{1}{2}$ teaspoons	$2\frac{1}{2}$ teaspoons
ground almonds	15g ($\frac{1}{2}$oz)	50g (2oz)	75g (3oz)
Ganache			
chocolate	75g (3oz)	250g (9oz)	400g (15oz)
double cream	50g (2oz)	200g (7oz)	300g (10oz)
Baking Times			
2 tins	20 - 25 minutes	40 - 45 minutes	50 - 55 minutes
1 tin		80 - 90 minutes	115 minutes

ORANGE SPONGE CAKE WITH GRAND MARNIER BUTTER ICING

Tin Sizes			
round	15cm (6in)	25cm (10in)	30cm (12in)
square	12cm (5in)	23cm (9in)	28cm (11in)
butter/margarine	175g (6oz)	450g (1lb)	775g ($1\frac{3}{4}$lb)
caster sugar	175g (6oz)	450g (1lb)	775g ($1\frac{3}{4}$lb)
eggs - medium	3	9	14
s.r.flour	225g (8oz)	675g ($1\frac{1}{2}$lb)	1100g ($2\frac{1}{2}$lb)
orange	1	2	3
Sugar Syrup			
(caster sugar etc)	50g (2oz)	175g (6oz)	300g (10oz)
Butter Icing			
(icing sugar etc)	150g (5oz)	525g (18oz)	700g ($1\frac{1}{2}$lb)
Baking Times			
1 tin	1 hour	2 hours	$2\frac{1}{2}$ hours
2 tins		35/40 minutes	50/55 minutes

PINK AND WHITE LAYER CAKE

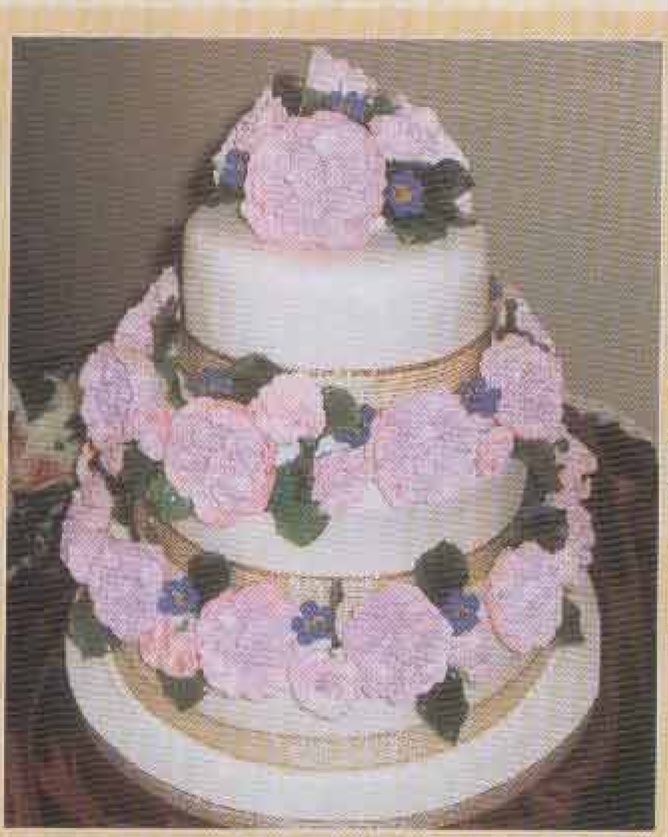
Tin Sizes			
round	15cm (6in)	25cm (10in)	30cm (12in)
square	12cm (5in)	23cm (9in)	28cm (11in)
butter/margarine	175g (6oz)	565g ($1\frac{1}{4}$lb)	825g (1lb 14oz)
caster sugar	175g (6oz)	565g ($1\frac{1}{4}$lb)	825g (1lb 14oz)
eggs - large	3	9	15
s.r.flour	225g (8oz)	675g ($1\frac{1}{2}$lb)	1100g (2lb 8oz)
vanilla	$\frac{1}{2}$ teaspoon	2 teaspoons	4 teaspoons
Butter Icing (filling and coating)			
butter	75g (3oz)	225g (8oz)	300g (11oz)
icing sugar	175g (6oz)	450g (1lb)	625g (1lb 6oz)
vanilla	few drops	1 teaspoon	2 teaspoons
Marzipan	350g (12oz)	775g ($1\frac{3}{4}$lb)	1100g ($2\frac{1}{2}$lb)
Baking Times			
3 tins	15 - 20 minutes	35 - 40 minutes	50 - 55 minutes

TROPICAL FRUIT CAKE

Tin Sizes			
round	15cm (6in)	25cm (10in)	30cm (12in)
square	12cm (5in)	23cm (9in)	28cm (11in)
butter/margarine	110g (4oz)	325g (12oz)	565g ($1\frac{1}{4}$lb)
golden caster sugar	110g (4oz)	325g (12oz)	565g ($1\frac{1}{4}$lb)
eggs - medium	2	6	10
plain flour	175g (6oz)	475g (18oz)	775g ($1\frac{3}{4}$lb)
baking powder	1 level tsp	3 level tsp	5 level tsp
dried apricots	25g (1oz)	75g (3oz)	125g (5oz)
dried peaches	25g (1oz)	75g (3oz)	125g (5oz)
dried pears	25g (1oz)	75g (3oz)	125g (5oz)
dried papaya	25g (1oz)	75g (3oz)	125g (5oz)
crystallised ginger	25g (1oz)	75g (3oz)	125g (5oz)
glacé cherries	25g (1oz)	75g (3oz)	125g (5oz)
crystallised pineapple	25g (1oz)	75g (3oz)	125g (5oz)
ground almonds	15g ($\frac{1}{2}$oz)	50g (2oz)	65g ($2\frac{1}{2}$oz)
orange	1	2	3
milk - if required	1 tablespoon	3 tablespoons	5-6 tablespoons
Baking Times	$1\frac{3}{4}$ - 2 hours	3 hours	$3\frac{1}{2}$ - $3\frac{3}{4}$ hours

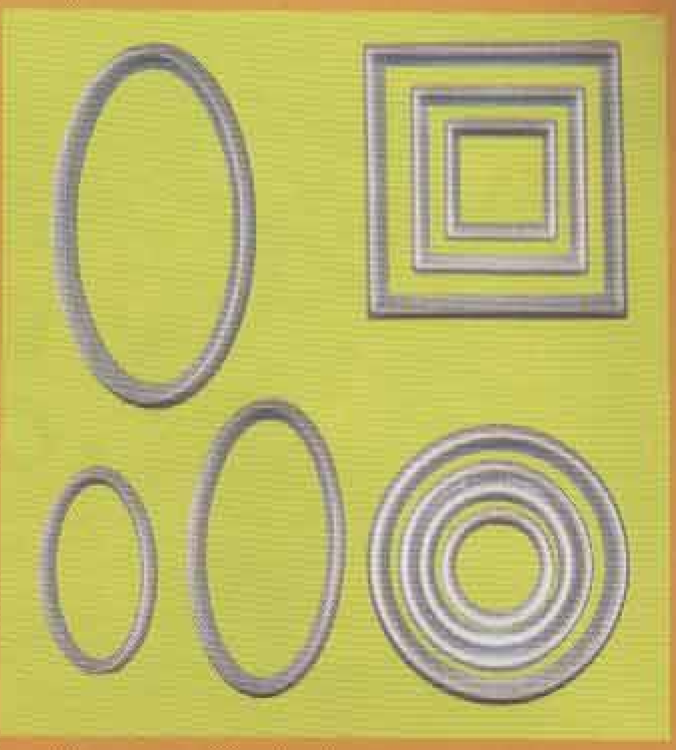
Note: Baking times are approximate as ovens do vary considerably.

Picture Gallery Archives



Doreen Else, from Mansfield made this wedding cake for her great niece.

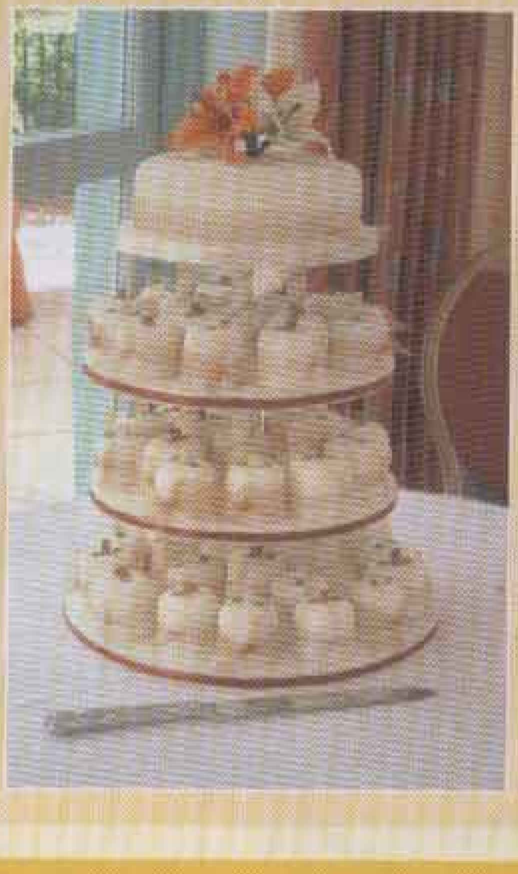
Each reader who has a cake shown on this page will receive a Geometric Set courtesy of FMM (RRP £6.71). Available from your local sugarcraft shop, or from www.fmmsugarcraft.com



Pam Schooling, Dawlish Warren, who has been cake decorating for over 20 years.

Sid Pullford from Nottingham, began cake decorating at the young age of 70 back in 1991 and made this cake for charity.

Wedding cakes made by Josephine Van de Guchte, Knaresborough.



If you would like us to consider displaying a photograph of one of your cakes in our gallery please send it in to: Cake Craft & Decoration, PO Box 3693, Nuneaton, Warwickshire, CV10 8YQ. It would also be nice if you could send a sentence or two to let other readers know why that cake was special, and do include your address and phone number.

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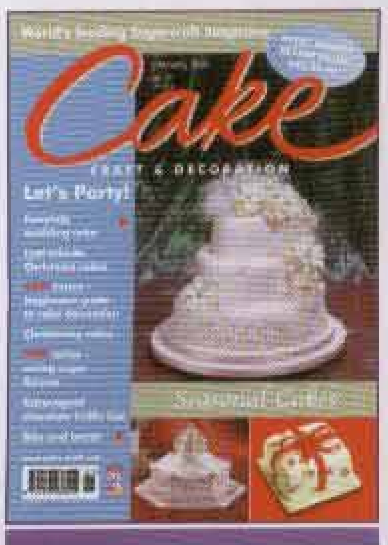

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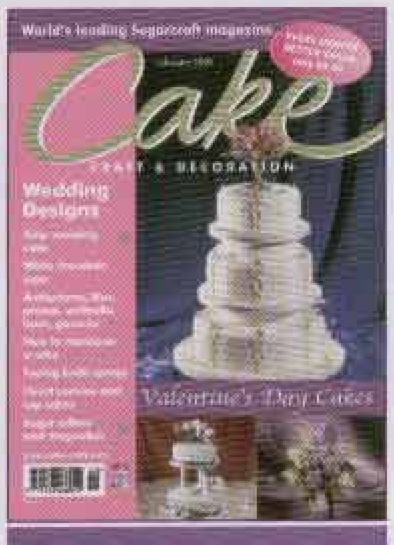

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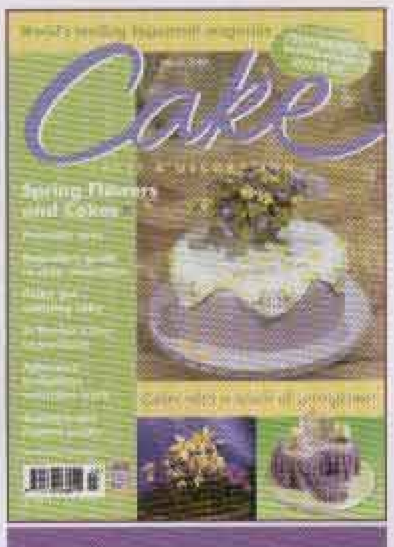

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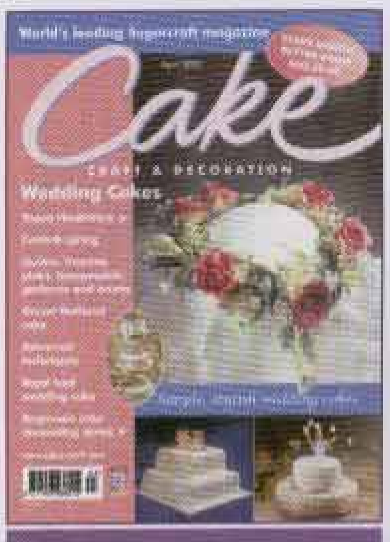

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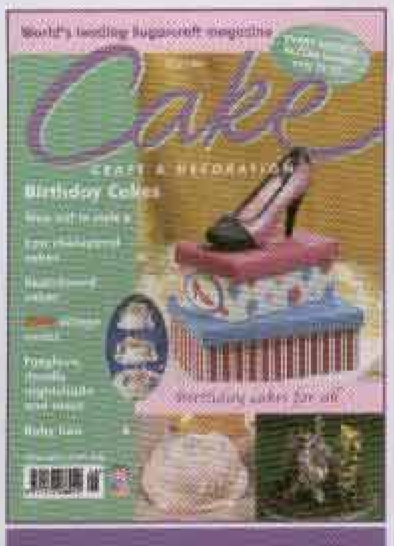

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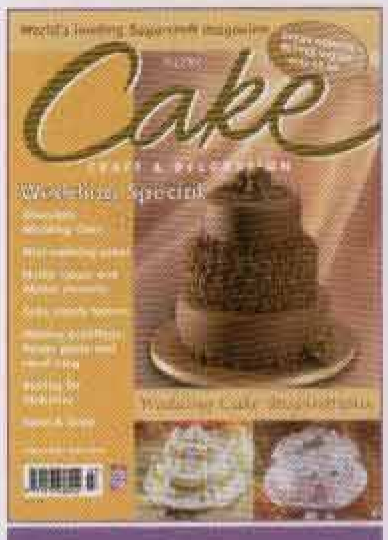

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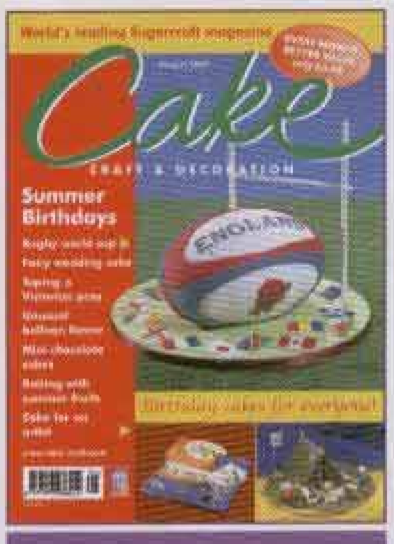

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